

Basement
Stacks

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 91

NOVEMBER 17, 1934

Number 20

The "TEE-PAK" THANKS GIVING

CAME IN *October* THIS YEAR!



WHAT an October for the Transparent Package Company! New Year's and Christmas and Thanksgiving rolled into one! New Year's, because we swung into production after years of experimenting and testing. Christmas and Thanksgiving, because of the marvelous reception accorded to "TEE-PAK" casings by the packing industry . . . no booth at the convention registered more guests among the leaders of the industry than ours . . . we were showered with orders; and when our salesmen made their initial swing around their territories, they booked a volume of orders that actually swamped our factory for October and November!

Already "TEE-PAK" casings have been given a thorough work-out in normal production in scores of the leading sausage plants of the nation and the universal verdict is, "TEE-PAK casings can take it!" . . . For all of this we are indeed deeply grateful. And we pledge ourselves to the utmost in service, friendliness, efficiency, and courtesy.

AGAIN WE SAY: *Thank You!*

TRANSPARENT PACKAGE COMPANY
1019-1025 WEST 35th STREET, CHICAGO, U. S. A.

IT IS NOT NECESSARY to sign a contract to buy "TEE-PAK" casings exclusively in order to get the benefit of our annual quantity discounts, cash discounts, redesigning service, new merchandising ideas and other benefits. Get our price list No. 934 and see for yourself the informal and friendly policy adopted by "TEE-PAK."



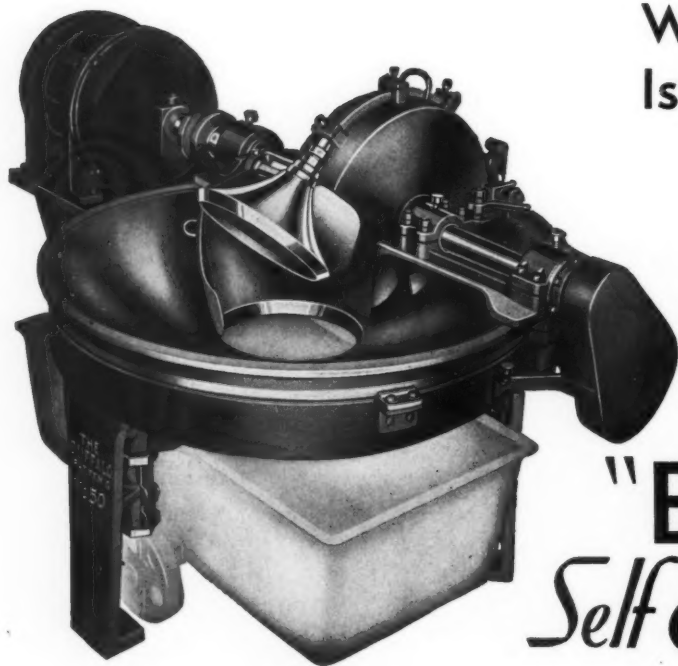
(Trade Mark)

CHRISTMAS PRESENT

We started to enlarge our factory as soon as the tidal wave of orders began to roll in. Our production facilities, multiplied tremendously, should be ready about December 25. Here is a Christmas present to the sausage industry—competition brought into the field of transparent cellulose casings—improved quality, and prices in line!

GREATER PROFITS *in* SAUSAGE

IF you can produce a better quality of sausage at a saving in production time and labor, it stands to reason you will be able to make a greater profit. That is exactly what this remarkable machine can do for you—if you'll only let it!



**We Have the Proof—It
Is Yours for the Asking**

The growing list of prominent, successful sausage makers; their experiences in actual operation; their letters to us giving facts and figures about performance—these are available to every progressive manufacturer. It will pay you to investigate!

"BUFFALO"
Self Emptying Silent
Cutter

Cuts a batch of meat fine in $5\frac{1}{2}$ to 9 minutes and empties it completely in less than 20 seconds. No hands need touch the meat; no movable parts to empty bowl. Three sizes: 200, 350, 600 lbs. capacity.

JOHN E. SMITH'S SONS CO.
BUFFALO, N. Y., U. S. A.

Manufacturers of "BUFFALO" Sausage Machines and Packing House Equipment



Chicago Office: 4201 S. Emerald Ave., Phone Boulevard 9020
Western Office: 1316 E. Slauson Ave., Los Angeles, California
Canadian Office: 189 Church St., Toronto, Ontario

WILS

Week en

How to Improve YOUR JELLIED MEATS



The outstanding clarity,
jelly value and neutral taste
of Wilson's Gelatine will go
far towards improving the quality
of your jellied meats.

Your assurance of the utmost in
quality is the fact Wilson's gelatine
complies with all state and federal
pure food regulations. Wilson gela-
tine bears the endorsement of the
Committee on Foods of the Amer-
ican Medical Association.

Place the burden of proof on us.
Samples and quotations furnished
upon request...no obligation in the
least.

WILSON & CO
CHICAGO



WILSON PURE FOOD GELATINE . . . THE STANDARD OF THE GELATINE INDUSTRY

Week ending November 17, 1934

Page 3

The National Provisioner

The Magazine of the
Meat Packing and Allied Industries

Volume 91

November 17, 1934

Number 20



Member



Audit Bureau of Circulations
Associated Business Papers

Official Organ Institute of American
Meat Packers.

Published weekly at 407 So. Dearborn
St., Chicago, Ill., by the National
Provisioner, Inc.

PAUL I. ALDRICH

President and Editor

E. O. H. CILLIS

Vice Pres. and Treasurer

FRANK N. DAVIS

Vice Pres. and Advertising Mgr.

Executive and Editorial
Offices

407 South Dearborn Street,
Chicago, Illinois

Eastern Office

300 Madison Avenue,
New York, N. Y.

ANDREW H. PHELPS
Manager

Pacific Coast Office

1031 So. Broadway,
Los Angeles, Calif.

NORMAN C. NOURSE
Manager

Yearly Subscription: U. S., \$3.00;
Canada, \$6.50 (includes duty); for-
eign countries in postal union, \$5.00.
Single copies, 25 cents.

Copyright 1934 by The National
Provisioner, Inc. Trade Mark regis-
tered in U. S. Patent Office. Entered
as second-class matter, Oct. 3, 1919,
at the post office at Chicago, Ill.,
under act of March 3, 1879.

Daily Market Service
(Mail and Wire)

"THE NATIONAL PROVISIONER
DAILY MARKET SERVICE" reports
daily market transactions and
prices on provisions, lard, tal-
lows and greases, sausage ma-
terials, hides, cottonseed oil,
Chicago hog markets, etc.

For information on rates and
service address The National
Provisioner Daily Market Serv-
ice, 407 S. Dearborn St., Chicago.

In This Issue

	Page
FIRE!—Meat Plant Hazards Need Watching.....	15
PROCESSING TAXES—Revised Rules Announced.....	17
DIRECT MARKETING—Increase in 9 Corn Belt States.....	18
PACKAGING—Holiday Wraps Increase Business.....	19
SAUSAGE—Sales Helps Made Available.....	23
Cheese Trade Gives Sausage a Tip.....	23
STEAM AND POWER—Cost to Generate Steam.....	21
REFRIGERATION—Refrigerator Car Mileage.....	25
PROCESSING PROBLEMS—How to Make Pastrami.....	20
Curing Corned Beef.....	21
PORK AND LARD STOCKS—What THE NATIONAL PROVISIONER Charts Show.....	27
HIDES—How Much Do Hides Shrink?.....	20
GLIMPSES OF OLD DAYS—Up and Down the Meat Trail....	47
RETAIL—Ideas That Make Meat Sales.....	50
Retail Meat Code Up Again.....	51

Index to Advertisers will be found on page 58.

In Every Issue

MARKETS—	Page		Page
Provisions and Lard.....	27	Hides and Skins.....	45
Tallow and Greases.....	35	Livestock Markets.....	40
Vegetable Oils.....	37	Closing Markets.....	39
MARKET PRICES—			
Chicago Markets.....	54	Cash and Future Prices.....	31
New York Markets.....	55	Hides and Skins Prices.....	45
PROCESSING PROBLEMS.....	20	CHICAGO NEWS.....	47
REFRIGERATION NEWS.....	25	NEW YORK NEWS.....	46
FINANCIAL	52	RETAIL SECTION.....	50



SPECIALISTS IN PROTECTION
DESIGNERS OF BEAUTY IN
FOOD PROTECTION
PAPERS

KALAMAZOO VEGETABLE PARCHEMENT CO.
PARCHEMENT - MICHIGAN

SPORT EXTRA

JONES TRIUMPHS IN ANNUAL PACKERS STRUGGLE . . .

Rhinelanders Wrappings Demonstrate Their Superiority



Rhinelanders
GREASEPROOF *Parchment*
 RHINELANDER PAPER CO., RHINELANDER, WISCONSIN

There's a hot time in the old town tonight as under-grads, post-grads and just plain grads join in making miscellaneous whoopee signaling victory in the nationwide Smoked-Meat Wrapping tussle. "Quadruple-Threat Jones," as the purchasing agent fraternally affectionately term him, led his team-mates in the most outstanding example of "single-purpose-ness" ever witnessed in these here parts. Officials and authorities were agreed that the consistent ground gaining in the packing house field displayed by Rhinelanders Greaseproof Wrappings over the past years, is due primarily to this "single-purpose" quality, which—as modestly explained by our hero, Aloysius Pliny Jones—is based upon the following strategy: "A single-purpose paper such as Rhinelanders Greaseproof goes over big because meat products that contain negligible moisture can be wrapped in it with tangible savings to the packer. Those purchasing agents who classify their wrapping requirements and then put Rhinelanders papers on the jobs needing grease-resistant protection, are scoring every day."

The logic here is obvious. Papers that provide both moisture and grease protection cost more than those possessing either grease or moisture-resisting qualities exclusively. To use a dual-purpose wrapper on a product requiring resistance to grease penetration only, is "gilding the lily" at needless expense.

At the conclusion of today's game officials of the Rhinelanders Paper Co. extended an invitation to those buyers of packing house papers who are not now enjoying the savings possible with Rhinelanders Greaseproof, to test without cost or obligation this economical wrapping method. Generous samples will be promptly provided upon request.

College

YESTERDAY
 Nevada, 9; St. Mary's, 13; W. and L. Marquette, 27; Kansas, 19; De Paul, 19; Dayton, 6; Fordham, 6; Boston College, 30; Boston, 10; St. Louis U., 13; Oregon, 10; Texas Tech, 20; Manchester, 10; Louisiana State, 10; Carthage, 30; Evansville, 10; Eau Claire Teachers, 10; Baker, 6; College of St. Hastings, 13; York, 6; South Georgia Teachers, 10; Louisiana State, 10; George Washington, 10; Bethel, 2; Chicago (H), 10; Oregon State, 20; Columbia, 10; Louisiana Normal, 10; Kane, 0.
 Iowa Wesleyan, 10; Duquesne, 13; Kalamazoo, 7; Maryville, 7; Lehigh, 10; John Carroll, 27; Akron, 10.

Notre Dame Attempt

BY WILFRIED
 (Chicago Tribune)
 Notre Dame, Indiana, King's X, which is engaged in the Notre Dame football game, other, will be played tomorrow. For tomorrow Memorial stadium, students, alumni, and the Noble Kiser will lead on against his alma mater Elmer Layden.
 The King's side, days gave sanctuary no place in the battle for tomorrow's contest, directed by the Dame's 1924 national eleven, are ready for fraternal strife.

Winner Layden
 Kiser, who is the way for Layden, Four Horsemen, and teammate. And Layden as director of tiny, already in Dame's Jack Clark of Texas Longhorn his forces to repel the winner.
 The loser gets slight consideration. For American attitude is unfortunate. Cried in this particular Layden and Kiser are friends, each able. Yet despite mutual regard, office.
 And prospect of directed by them the lure for the amphitheater built.

The Irish
 Their presence valry, for they crowd which whip Hunk Anderson, 19 to 6, despite the fact and Purdue were rail games.
 This background between the coaches effect on the football. Indeed, it heighten the Notre Dame's

Package Designing
and MULTI-COLOR PRINTING



*Your Health Protected
When Government Inspected*

NET WEIGHT _____ Lbs. _____ Ozs. WHEN WRAPPED

by
DANIELS
RHINELANDER, WISCONSIN

Package Designed
and MULTI-COLOR PRINTING



When Health Protected
When Government Inspected

NET WEIGHT _____ LBS. WHEN WRAPPED

DANIELS

BRINELANDER, WISCONSIN

WHEN
levels
any of
sand o
ters, I
instan
fore y
recor
distan
mal, w
large
media
corde

The
pione
Meta
proces

T H
Branch

Week



Something's gone wrong in Denver!

WHEN temperatures, pressures or levels rise or fall in Denver, or at any other place a few feet or a thousand or more miles from headquarters, Bristol's Metameter records it instantly. A 12-inch chart right before your eyes keeps a continuous record of every fluctuation at the distant point. Any change from normal, whether alarmingly abrupt and large or minute and gradual, is immediately and permanently recorded.

The latest development by the pioneers in telemetering, Bristol's Metameter enables you to control process conditions or operations no

matter how distantly conducted. It consists of a transmitter at the location where the temperature or pressure is being measured, an electrical circuit for conveying the impulses automatically sent out by this transmitter, and a recording instrument at headquarters for mechanically translating the impulses received into the continuous charted record.

The *durations* and not the *intensities* of the transmitter impulses are proportional to the values measured. Only a simple two wire circuit is needed. Where available any existing telephone line may be employed without danger of inter-

ference with or from conversation carried, inductance or line capacity.

In addition to the large easy-to-read chart, notable features are the use of any kind and frequency of line current, small line current and voltage, freedom from interference by changes in voltage or other line conditions, no exposed contacts, small power consumption, synchronous power sources unnecessary, Bristol's standard measuring elements, self-checking accuracy, self-restoring, and applicability to remote control.

Interesting details are given in a bulletin now on the press. Write for your copy.

THE BRISTOL COMPANY ~ WATERBURY ~ CONNECTICUT
Branch Offices in Principal Cities Canada: The Bristol Company of Canada, Ltd., Toronto England: Bristol's Instrument Co., Ltd., London, S.E. 14

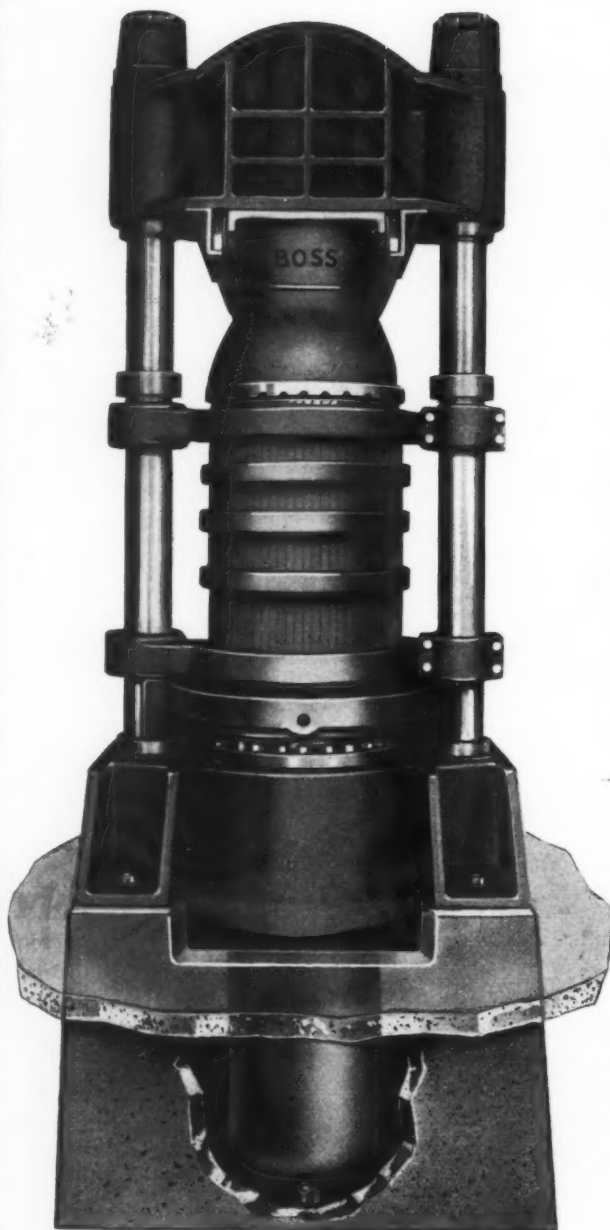
BRISTOL'S

TRADE MARK REG. U.S. PAT. OFF.

METAMETER

FOR TELEMETERING

Increased Production—Increased Yield and Lower Maintenance Make Profit



**This 500-ton "BOSS"
Hydraulic Press will pay for
itself if your production
is over 2000 lbs. of crack-
lings per day**

This press embodies all of the improvements we have developed in our many years of experience in
Meat Packing and Rendering
plant installations.

This press will deliver from 1200 to 1500 lbs. of pressed cake per hour.

One man can operate two presses.

The press can be loaded with shovel into the curb or from chute or conveyor thru the head.

The cracklings are discharged from the top of the curb and the press can be loaded while the piston is returning. Steam jacketed curb and tamping device can also be furnished.



The Cincinnati Butchers' Supply Corporation

3907-11 S. Halsted St.
Chicago, Illinois

*Mfr. "BOSS" Machines for Killing,
Sausage Making, Rendering*

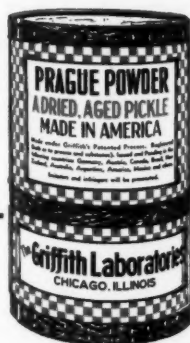
1972-2008 Central Ave.
Cincinnati, Ohio



PRAGUE POWDER

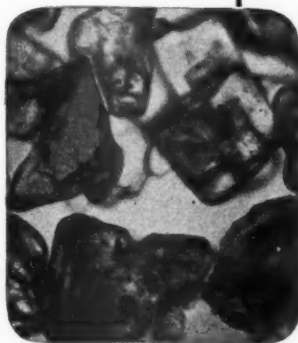
FOR
HAMS

A
SOLID
CURING
CRYSTAL
*Made Under
GRIFFITH'S
Process Patents*



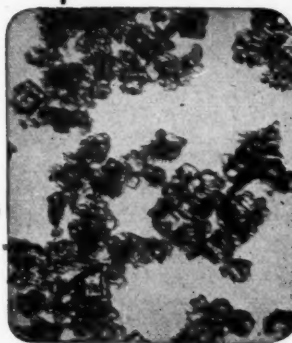
A
Homogeneous
CURING
COMPOUND
*of Dependable
Character*

FOR
BACON



A Mechanical Mix

*Meets
B. A. I. Requirements*



Prague Powder

—USE—
**PRAGUE
POWDER**

PRAGUE CURE is "America's Perfect Cure"

Delicious Baked Ham



The quality cure and the tasty flavor will
increase your Baked Ham sales.

PRAGUE POWDER is not a Mechanical Mixture
The elements used are fused so as to change the general character of the Nitrites and the Nitrates.

PRAGUE POWDER is a New Curing Element
Cool weather will make you select your choicest cured hams for baking.

Bake with bone in, or first bone and prepare for oven.
In all cases cure your hams with PRAGUE POWDER
for a sweeter, moister, better slicing and better flavored Baked Ham.

The short-time PRAGUE POWDER cure lends itself
beautifully to this style of ham.

PRAGUE POWDER is the "short time cure."

The Griffith Laboratories

1415-25 W. 37th St., Chicago, Ill.

Canadian Factory and Office: 532 Eastern Ave., Toronto, Ont.

Features

OF THE

LOWRY

CIRCULATING

DRY

RENDERING

SYSTEM

Check the illustration below, showing the important points and inner construction of the LOWRY Circulating Dry Rendering Process. The application of these features makes possible the unusual results offered by the LOWRY System: the new economies and great efficiency.

Get the full details of this **modern** method of rendering. Remember—it is actually profitable to remove **new** equipment and install the LOWRY System!



1

Subdivided vertical heating sections through which the material is rapidly circulated.

2

Smooth design and inner construction assures a clean unit. Circulation gives a smooth polished surface.

3

Circulating Worm insures **positive** circulation and **rapid** heat transfer during the entire rendering operation.

4

All tubes through which material is circulated are jacketed and heated by low temperature steam.

DARLING & COMPANY

EXCLUSIVE DESIGN

assures

IMPROVED PRODUCT

NEW ECONOMY

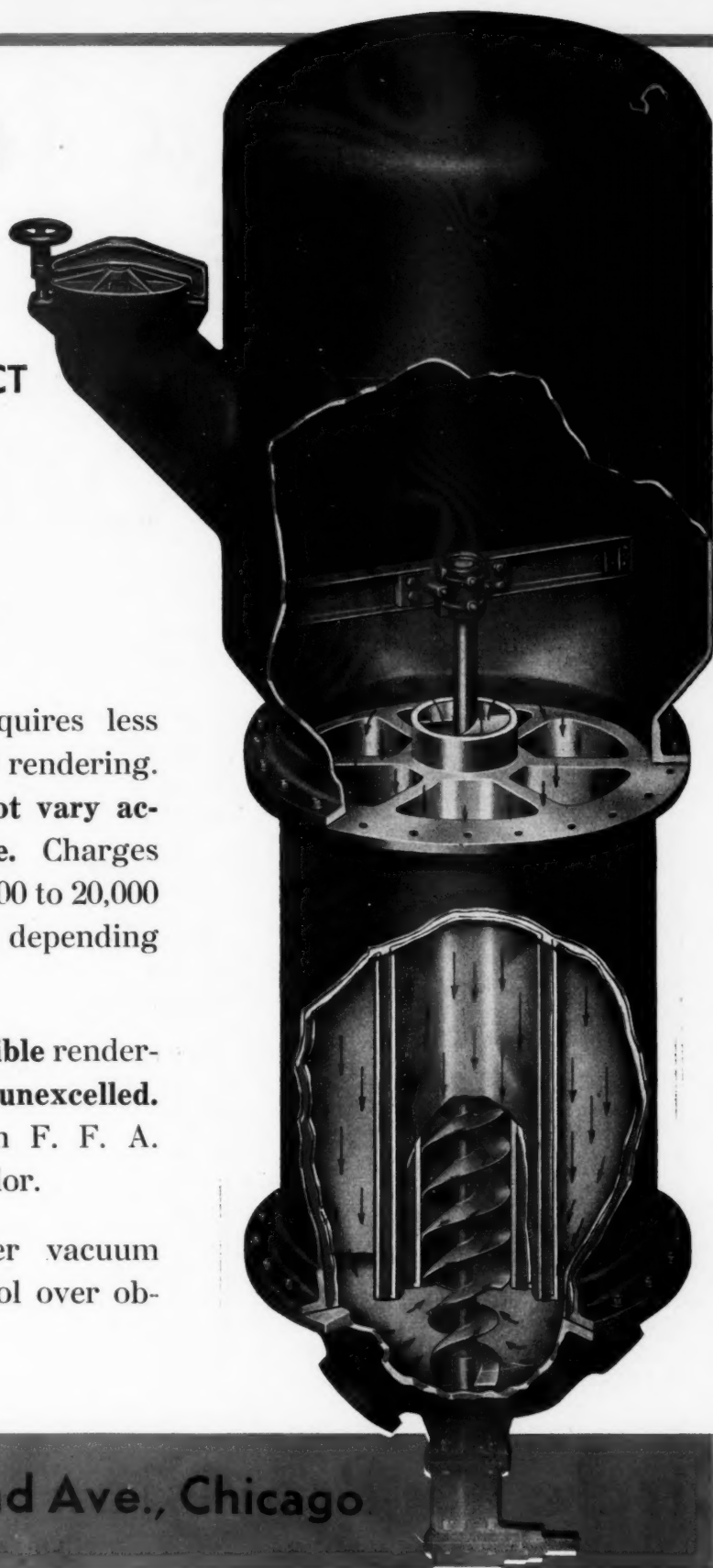
TIME SAVINGS

NO SCORCHING

Positive Circulation requires less power and insures rapid rendering. Rendering time **does not vary according to size of charge.** Charges of raw material from 4,000 to 20,000 pounds can be handled, depending on size of unit.

For either **edible** or **inedible** rendering the Lowry System is **unexcelled.** Rendered fat is low in F. F. A. Superior quality and color.

Process operated under vacuum offering complete control over objectionable odors.



4201 S. Ashland Ave., Chicago

Here's a line of Dry Sausage *that is really* **COMPLETE**



PRODUCTS

E Gothaer
E H/C Summer
Thuringer H/C
Summer
B/C Salami
(all grades)
E Milan
Crescent Milan
E Peperoni
E Prosciutti
E Capacola
Capacola, Dolce
E Alpino
E Genoa
Crescent Brand Genoa
E Sicilian
E Export Nola

Very few dry sausage houses, indeed, offer a full and complete line. The Circle E Provision Co. is one that does.

In this industry, firms handling the Circle E line have a distinct advantage in that purchasing, bookkeeping, shipments, records, etc., are simplified.

Then too, the quality of Circle E products is of the business-building variety. Reorders follow sales as naturally as night follows day.

Established a great many years, Circle E success is founded upon the success of our customers with Circle E products.

It will pay you to get full details. Write today.

Attractive Offer to Jobbers and Distributors

Even a quality line must provide a fair profit if it deserves handling and sales effort. Circle E offers an arrangement and prices which will please you. Send today for facts and prices.

Circle E Provision Company

UNION STOCK YARDS

CHICAGO, ILLINOIS

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 91

November 17, 1934

Number 20

Fire! in the Meat Plant *An Ever-Present Possibility*

GOOD housekeeping—elimination of known or suspected hazards—is the best safeguard against fire in the meat packing plant.

But taking all possible precautions is not enough. In spite of the greatest care that can be taken, fire is an ever-present possibility that must be guarded against with a trained personnel and adequate mechanical equipment.

The recent disastrous and costly Chicago Union Stock Yards fire—though it damaged no packing plants—should serve to remind meat packers of the need not only of providing fire-fighting equipment for their plants, but keeping this in condition to function at full efficiency at a moment's notice.

Delay Is Often Costly

With a trained personnel and equipment in top-notch condition, the packer increases immeasurably his chances of staying in business—at least so far as destruction of his plant by fire is concerned. Nothing can be so tragic as the wrong tactics by employees or the failure of essential equipment at a critical time.

Aside from ordinary routine inspection and drill of personnel, mechanical fire-fighting equipment is of the greatest importance. Since this is seldom used, it is only human that it receives only casual consideration. But therein lies the greatest of dangers.

A familiar packinghouse slogan is: "Water and plenty of it." It is obvious that a thoroughly reliable water supply of ample capacity should be available at all times. If it is not, then the finest mechanical equipment is worthless.

City water supply usually satisfies the need.

Some plants depend on a storage reservoir to supply a sudden demand. Others maintain elevated tanks or draw their supply from an adjacent stream.

Points to Be Watched

The valve on the suction line leading from the reservoir to the pumps should be open continually to insure against loss of time in trying valves when it becomes necessary to start the fire pump. The need for speed is ever present. Practically any fire may be extinguished within the first five minutes if the proper equipment is brought into use by experienced men.

The fire pump is the heart of the system. It should be maintained in perfect condition at all times. Whether centrifugal or reciprocating, sufficient steam must be on the cylinders to hold the steam end warm and the line constantly drained of water.

Motor-driven pumps are started by hand or automatically with a push button. Monthly tests of the pump should be made to insure correct pressure when a number of hose nozzles are connected, and open on the end of the line. A static test of pressure is valueless, because the pressure drop in the line might be so excessive that the supply from the nozzle tips would be useless.

Automatic Sprinkler Systems

The automatic sprinkler system is the watchman that never ceases a constant vigil against the fire menace.

There are three separate types—wet, dry, and open systems. The wet system is used in heated buildings. When fire starts, a sprinkler head melts

and water is sprayed over the fire. The same procedure happens in cooler or freezer buildings, where the dry system is used. Ordinarily the lines are filled with air pressure, and as the air is released it is immediately replaced by water. A special valve is used in the standpipe for this class of service.

In order to prevent the spread of fire from one building to another across open spaces the open type sprinkler or fire curtain is used. Water is sprayed down the sides of the building and over the windows. These sprays are manually controlled, valves being opened by hand.

Sprinkler Inspection Routine.

While the sprinkler distribution lines should be thoroughly painted and hangers kept in good condition, no paint should be put on the sprinkler heads, as they may be rendered inoperative.

Corrosion must also be guarded against. Routine inspection will disclose the extent to which this has taken place.

Temperature at which heads let go is stamped in the metal. When heads are renewed they should bear the same marking, and not be replaced with higher temperature heads.

In storage rooms it is necessary to pile wooden boxes and cartons to the ceiling. At least 24 in. of clear space should be left under the sprinkler head. It may then be relied on to effectively distribute the water.

When a head lets go an automatic alarm is sounded in some prominent location. It is of primary importance that the alarm function correctly under all conditions.

Keep Fire Hose in Shape.

Unless a fire is extinguished by the sprinklers or hand apparatus a hose must be relied on. Good and bad hose look very much alike. It is preferable to use only hose bearing the underwriters' label. Rubber-lined hose is for outdoor use; jute-lined hose for house service.

The hose should be stored on a standard reel or rack. Then it will not twist when being taken down. One end is always connected to the pressure service. The other fitted with a standard play pipe or shut off nozzle.

The hose station should be free of

obstructions and readily accessible. Hose couplings should be those recommended under the national standard, which is the same thread as the city fire department. Hose then become interchangeable and entirely flexible on all systems.

Hose is expensive and deserves the best of care. Fire hose must never be used for local plant purposes; such as flushing sewers and washing floors. Old hose is always available for this purpose.

Maintaining Tanks and Buckets.

Smaller meat packing plants rely on fire barrels and pails, especially in buildings where the hazard is slight.

The old familiar wooden water barrels have given way to bucket tanks.



DON'T LET THIS HAPPEN TO YOU!

Every fire is small at the start, but when one starts every minute is valuable. This is the reason for efficient plant fire fighting equipment.

But this equipment should not be depended on entirely. In every packer's organization should be someone whose responsibility it is to call the city fire department as soon as a plant fire starts.

They have close fitting covers, preventing evaporation. Several buckets are immersed in the water and hung on the inside of the tank. They bear the standard stereotyped word FIRE, and are painted red. Tanks and buckets are neat in appearance and do not leak. Calcium chloride is used in the tanks in cooler rooms to prevent them from freezing. Cone or round bottom pails are commonly used because they cannot easily be used for other purposes.

Use of Fire Extinguishers.

While buckets are applicable to floor fires, the hand extinguisher is far better adapted for use on ceiling fires. They have a fairly long range, cannot be used for purposes other than fire extinguishing, and are easily maintained. However, their operation is not

always understood, and coaching employees in their use is advisable.

The common form of hand extinguisher is known as the soda-acid type. Other types employ a carbon tetrachloride solution. The soda-acid extinguisher always should be protected from freezing, as it contains water. Carbon tetrachloride extinguishers are best for coolers, but they will freeze in colder rooms. The soda-acid type should be charged at least once every year. Extinguishers using carbon tetrachloride may be used on burning motors, power lines, fuse boxes, oil, grease or paint fires.

Sand is valuable for extinguishing fires in freezer buildings. It is stored in an ordinary fire barrel properly marked.

Precaution When Welding.

Rigid and consistent inspection of fire apparatus by a competent man should be instituted by every meat plant manager. The inspection discloses condition of apparatus and where hazards can be eliminated.

With increased use of welding torches special preventives are necessary. A hand-operated water extinguisher should accompany every welding outfit into the department where work is being carried on. It is easily attached to the welding truck. Some insulations are readily inflammable. When unobserved sparks from a torch lodge in the covering they may smolder for long periods before breaking out.

Ammonia cylinders should never be stored in wooden buildings or near inflammable material.

Electric Wiring and Lights.

When temporary electric wiring is installed, it should be used only to tide over an emergency condition. It should be erected in a safe manner, because very often it remains until it becomes permanent.

Many extension lights are used in the meat plant. Cords sometimes are wrapped around nails or metal objects which, because of continual vibration, gradually wear off the insulation, exposing the bare wires.

When ordinary lamp cords are used

(Continued on page 25.)

Revised Rules on Hog Processing Taxes Exempt the Farmer

REVISED regulations on hog processing taxes have been issued by the U. S. Department of Agriculture, entitled "Hog Regulations, Series 1, Number 1, issued October, 1934." These include not only new regulations as of that date, but such revisions as were issued from time to time during the preceding hog tax year.

No change is made in the amount or application of the processing tax.

Principal changes have to do with regulations relating to "first domestic processing," as applied to hogs slaughtered by farmers and feeders, and to the exemption from the processing tax of condemned parts of hogs slaughtered in packinghouses.

The new regulations became effective November 1, 1934, and do not apply prior to that date.

Tax on Farm Slaughter.

Liability for the tax on hogs slaughtered by farmers and sold to wholesalers or meat retailers now falls on the commercial handler of the carcass or cuts therefrom, rather than on the farmer or feeder.

As a result of the redefinition, farmers are liable for the processing tax only with respect to hog products sold direct to consumers in excess of the exemptions allowed under the tax regulations.

No tax is required to be paid by the producer who slaughters his own hogs, and who sells or exchanges directly to consumers not more than 300 lbs. of the products derived therefrom during any marketing year. If he sells not more than 1,000 lbs. directly to consumers he is liable for the tax only on the volume sold in excess of the exemption of 300 lbs.

If the producer sells more than 1,000 lbs. of the products derived from his hogs during any marketing year he loses this exemption and is liable for the tax on all hogs slaughtered, the products of which were sold direct to consumers. In determining the amount of the tax the weight of the products sold are restored to a live weight basis according to conversion factors prescribed.

Exemptions do not apply to farmers who slaughter hogs not of their own raising and who sell the products thereof.

Changes in Regulations.

Principal changes in and additions to the regulations are as follows:

Definition of "first domestic processing."—The term "first domestic processing" means the slaughter of hogs for market; except that (a) in the case of a producer or feeder who shall distribute the carcass or any edible hog product directly to a consumer, the term

"first domestic processing" means the preparation of the carcass or any edible hog product for sale, transfer or exchange or for use by the consumer, and only the edible product or products so sold, transferred, exchanged or distributed by or for the producer or feeder shall be deemed to have been processed, and (b) in the case of a producer or feeder who shall sell, transfer or exchange any carcass or edible hog product (1) to any person engaged in reselling, rehandling, cutting, trimming, rendering, or otherwise preparing such products for market (including, but not limited to, retailers, wholesalers, distributors, butchers, packers, factors, or commission merchants), or (2) to any restaurant, hotel, club, hospital, institution, or establishment of similar kind or character, the term "first domestic processing" means the initial act of such person, restaurant, hotel, club, hospital, institution, or establishment which involves the preparation of the carcass or any edible hog product for further distribution or use.

Exemption on condemned parts.—When any primal part or edible portion of the viscera has been condemned as a result of the first post-mortem inspection made prior to the cutting of the carcass into parts, by any federal, state, county or municipal authority, as being unfit for human food, the equivalent live weight of such condemned part shall not be included in the live weight

Record Livestock Kill

NEW high records of slaughter under federal inspection were made during October for both cattle and sheep, due primarily to government drought relief purchases. Nearly half a million more hogs were slaughtered than in the same month a year ago, although the crop already had been reduced and hog marketings were smaller for the month than in many other recent years.

Cattle slaughter at 1,408,062 head shows an increase of 63 per cent over the slaughter of October, 1933. Calf slaughter increased 44 per cent. Hog slaughter at 3,546,155 head was 16 per cent larger than a year ago and sheep slaughter at 2,608,782 head showed an increase of 56 per cent. Never before has the monthly sheep slaughter reached 2 million head.

Federal inspected slaughter for the ten months' period included 10,842,735 cattle, 35,367,560 hogs and 14,635,104 sheep. This compares with 7,157,501 cattle, 38,194,807 hogs and 14,607,505 sheep in the first ten months of 1933. The 1933 hog slaughter did not include pigs and sows slaughtered on government account.

subject to the processing tax: Provided, however, that the processor of such condemned part shall show by his affidavit the actual weight thereof; the actual weight so shown shall be restored to a live-weight basis by using the conversion factor prescribed for such part in the tables of conversion factors herein, except that the conversion factor for the edible portion of condemned viscera sets shall be 50 per cent.

Definition of "feeder."—The term "feeder" means any individual or individuals, actively and regularly engaged in the fattening of hogs for market, or in farming operations, a part of which is the fattening of hogs, except retailers, wholesalers or distributors of meat, butchers, abattoirs, slaughter houses, packers, factors or commission merchants.

Definition of "producer."—The term "producer" means the individual or individuals who own the hog at the time of farrowing.

Definition of "preparation of the carcass or any edible hog product."—The term "preparation of the carcass or any edible hog product" means the preparation, conversion and/or delivery of any hog carcass or any edible hog product, including, but not limited to, any operation connected with receiving, handling, storing, wrapping, cutting, trimming, and/or rendering any hog carcass or any edible hog product.

Definition of "primal parts."—The term "primal parts" means the commercially so-designated sections, cuts or parts of the dressed carcass (including, but not limited to, such parts as shoulders, hams, bellies, tongues, livers and heads) before they have been cut, shredded or otherwise sub-divided as a preliminary to use in the manufacture of meat products.

Definition of "green weight."—The term "green weight" means the weight of any hog product in its fresh state, after chilling and before any manufacturing operation (including, but not limited to, such operations as freezing, curing, cooking or drying) has been performed.

Conversion factors for non-specified products.—When any edible product for which no specific conversion factor is prescribed in these regulations (1) is wholly or partly of pork and is subject to the payment of a compensating tax or with respect to which a refund of tax is allowable upon exportation or with respect to which a credit or refund of tax is allowable by reason of the delivery thereof for charitable distribution or use, or (2) is wholly or in chief value of pork and is subject to the payment of a floor stocks tax or with respect to which a credit or refund of tax upon floor stocks is allowable, such tax shall be paid or such credit or refund shall be allowed with respect to the said product on the amount of the pork content thereof, according to the conversion factor prescribed for each

cut from which the pork contained in such product was derived.

Exemptions to hog producers.—Imposition of the processing tax upon hogs processed by the producer thereof who sells directly to or exchanges directly with the consumer not more than 300 lbs. of the products derived therefrom, during any marketing year, is unnecessary to effectuate the declared policy of the act (says the Secretary of Agriculture.) Accordingly, I do hereby exempt from the processing tax hogs processed by the producer thereof who sells directly to or exchanges directly with the consumer not more than 300 lbs. of the products derived therefrom, during any marketing year.

Provided, however, that if the producer processes hogs produced by him and sells directly to or exchanges di-

rectly with the consumer during any marketing year, products derived therefrom in excess of 300 lbs., but does not sell or exchange in excess of 1,000 lbs., he shall be entitled to the foregoing exemption, but shall pay the processing tax on the excess above 300 lbs., restored to a liveweight basis by use of the conversion factors prescribed as provided in paragraphs C and D under the heading "II. Conversion Factors."

Provided further, that if the producer processes hogs produced by him and sells or exchanges more than 1,000 lbs. of the products derived therefrom, during any marketing year, he shall not be entitled to the foregoing exemption.

Changes in Conversion Factors.

Conversion factors to be used in fixing the per pound processing tax on articles processed wholly or in chief

value from hogs appeared in THE NATIONAL PROVISIONER of October 28, 1933, page 130. These are still in force, and are the same as those appearing in the original regulations.

In supplementary regulations issued during the year a slight change was made in that portion relating to refunds of the tax on sausages processed wholly or in part from pork. As applicable at the present time that portion of the regulations reads:

"In the event that any taxpayer or person entitled to a refund establishes that any or all of the types of sausages, processed wholly or in chief value from hogs, on which a tax is imposed, or which may be the subject of a claim for refund, which are included in the above list, contain more or less pork, green weight, than represented by the listed conversion factor, then the conversion factor, for each pound of pork which said sausages are established to contain, shall be the following percentage of the per pound processing tax:

- (a) If fresh meat, 80 per cent.
- (b) If cured, dry salt meat, 80 per cent
- (c) If cured, sweet pickle meat, 76 per cent.
- (d) If smoked meat, 85 per cent.
- (e) If cooked, dried or canned meat, 112 per cent."

Where a farmer or feeder sells hog products directly to the consumer, following is the conversion factor to be applied in calculating the processing tax which he must pay:

	Per cent.
Dressed carcass	132.00
Lard	110.00
All fresh, frozen, in cure or bar-	
relled pork, dry salt cured	
pork,	132.00
All pickle-cured pork	125.00
All smoked pork	140.00
All cooked, dried or canned pork,	178.00

WORK HOURS EXTENDED.

Further extension of additional tolerance hours for packers and canners processing meat for government account has been granted by the NRA. This extends the hours up to 53 a week from November 10 to December 10, inclusive. It is understood that this extension of additional tolerance hours applies not only to packers and canners operating under federal contracts for the account of the FSRC, but to those under contracts with various state emergency relief administrations.

MAY BUY MORE CATTLE.

Government authorities are reported to be considering the further purchase of cattle in drought areas. It is rumored that several million additional cattle will be bought if money can be found for the purpose.

Up to and including November 12, the FSRC had purchased a combined total of 7,133,019 cattle and calves, and 3,430,500 head of sheep.

Increase in Direct Marketing of Hogs Shown by Figures

RAPID increases in direct marketing of hogs have taken place in the past 14 years, according to studies made by the U. S. Department of Agriculture.

In 1933 direct marketings ranged from 28 per cent in Nebraska to 70 per cent in Iowa. North Dakota showed greatest increase since the beginning of the period under review. In 1921 only 5 per cent of hogs from that state were marketed direct, while in 1933 direct marketings amounted to 61 per cent of the total.

Producers in Wisconsin and Minne-

sota, Iowa and Kansas more than doubled their percentage of direct sales during the 14-year period, while South Dakota shippers increased their percentage over three and one-half times, Nebraska and Missouri by four times and Illinois by six times. In the country as a whole direct sales increased from 23 per cent in 1923 to 43 per cent in 1933.

Estimated percentages of hogs sold direct to packers in nine Corn Belt states in the 14-year period are as follows:

DIRECT MARKETING OF HOGS IN NINE CORN BELT STATES.										
	Wisc. Pct.	Ill. Pct.	Minn. Pct.	Iowa Pct.	N. Dak. Pct.	S. Dak. Pct.	Neb. Pct.	Mo. Pct.	Kans. Pct.	
1920	23	5	25	33	..	18	6	11	14	
1921	28	5	33	35	5	17	10	14	17	
1922	35	6	33	39	6	16	11	17	20	
1923	39	6	33	37	5	15	9	15	19	
1924	33	6	34	36	4	16	10	16	19	
1925	33	6	34	37	5	22	15	26	18	
1926	31	6	37	43	22	42	14	25	17	
1927	32	5	39	49	34	48	15	26	17	
1928	35	6	42	52	33	53	21	23	19	
1929	40	7	47	61	34	58	22	23	18	
1930	43	12	47	61	37	52	12	23	25	
1931	42	16	46	60	40	52	15	28	30	
1932	46	25	50	65	62	59	24	39	29	
1933	54	29	55	70	61	65	28	46	38	

No figures are available for Indiana, Ohio and Michigan.

Attention is called to this rapid increase in direct marketing of hogs by the Association to Maintain Freedom in Livestock Marketing. In a recent statement Secretary Knute Espe of the association says that "stated bluntly, there is a lot of argument 'for and agin' the direct marketing of livestock. Good, sincere men have honest convictions on both sides of the subject."

It is the feeling of the association that while almost everyone is conversant with the public stock markets, because they have been the dominant outlets for Corn Belt livestock for 50 years, "the story of direct markets has not been told." The enormous increase

in direct marketing of hogs shown in this table, Mr. Espe believes, points to the fact that farmers are finding this system increasingly satisfactory.

Membership of the Association to Maintain Freedom in Livestock Marketing is comprised of meat packers, with Oscar G. Mayer, president of Oscar Mayer & Co., Inc., Chicago and Madison, Wis., chairman; Jay E. Decker, president of Jacob E. Decker & Sons Co., Mason City, Iowa, vice-chairman and Jay C. Hormel, president of Geo. A. Hormel & Co., Austin, Minn., treasurer. Knute Espe, secretary-manager, has his headquarters at Des Moines, Iowa.

Meat Packers Find Holiday Package Ideas Increase Business

PACKERS and sausage manufacturers are finding it more and more profitable to make some special effort to increase meat sales during the holiday season. The average consumer is liable to expand her food budget at that time. Meat, with other foods, is purchased by housewives in more liberal volume.

considered the regular holiday meat business, there is a considerable volume of meat products purchased for gift purposes. This is a practice many packers have encouraged with considerable success, especially during the recent economic upset. Gifts of an immediate utilitarian nature have become the sensible ones to give in a great many

be prepared. Packers who do not care to go to this expense may find among the stock designs of wrappers and packages one or more suitable for their purposes.

The accompanying illustration shows a number of meat products—including cooked tongue, ham, sliced and slab bacon and pure pork sausage—in wrappers and packages designed to attract the purchaser of meats for gifts. All of these are very attractive and should get attention in any meat display.



CHRISTMAS FOOD PRODUCTS

FOOD PRODUCTS ESPECIALLY PACKAGED FOR CHRISTMAS TRADE.

These packages include cartons, parchment and transparent wrappers. Most of them have an outside transparent wrap. (Photo Du Pont Cellophane Co.)

While it has been customary for many housewives who could afford the outlay to purchase poultry, packers have discovered that considerable of the poultry business can be switched to products of the meat packing and sausage manufacturing plant with the proper effort.

In addition to what might be con-

instances. For this latter purpose meats in gay holiday wrappers and containers have sold particularly well.

Packers who are this year planning to offer meats in wrappers and packages with the holiday atmosphere should not delay too long deciding on the design they will use. This is particularly true if a special design is to

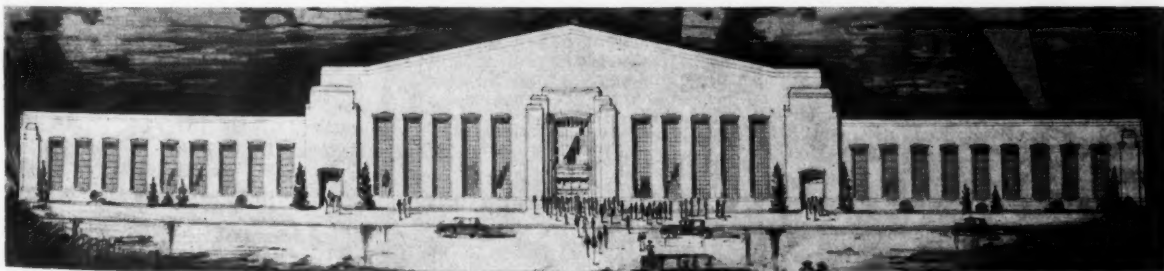
4-H CLUBS AT CHICAGO SHOW.

Over 300 entries of baby beeves, pigs and lambs have been made in the junior livestock feeding contest at the International Livestock Exposition, which will open December 1 and continue through the following week. Members of the 4-H clubs who are the principal exhibitors in this contest will come to the International from 44 states. They will be entertained by meat packing companies, by the Chicago Union Stockyards Company and by civic and commercial organizations of Chicago, all of whom are donors of trips to winners of contests at county and state fairs and local livestock shows.

Headquarters for the young people will be provided in a new building adjacent to the new International amphitheater. Like the old structure, which was destroyed in the great stockyards fire of last May, the new building is of old English design, but the exhibit space is much larger.

LOS ANGELES LIVESTOCK SHOW.

The Los Angeles Union Stock Yards will hold its ninth annual Great Western Livestock Show on November 17 to 22. Entries of all classes of livestock have been made from the finest herds in the West, and hundreds of "future farmers" and 4-H club boys and girls have joined together to make the junior division of the show the best ever held. In keeping with the stockyards company's constant promotion of improved livestock in the Southwest, a registered sale of bulls of the three principal beef breeds will be held during the show.



INTERNATIONAL SHOW WILL BE HELD IN NEW MAMMOTH AUDITORIUM.

Record entries have been made for the International Livestock Exposition, which opens at the Chicago Union Stockyards on Saturday, December 1. This show is the climax of the county and state fairs and of the sectional livestock expositions, from all of which winning breeding and fat stock are sent for final competition at the International. The new amphitheater, which replaces the one destroyed by the great fire of last May, is said to be the largest and most perfectly equipped of any building of its kind, not only in this country but throughout the world.

Practical Points for the Trade



Pastrami Is a Delicacy

A delicacy made of beef and popular in many sections is pastrami. A packer writes regarding this product as follows:

Editor The National Provisioner:

Please tell us how to make pastrami. Delicatessens in our section sell it extensively and it is also handled in those stores featuring special Jewish foods. We would like to know what part of the carcass is used in its manufacture and whether it can be made from more than one cut of beef.

Only quality beef is used in the manufacture of this product, although some of the less demanded cuts from these better grade carcasses may be used for the purpose. It may be made of the navel, or if for the Jewish trade, the shoulder clod of kosher cattle may be used. Sometimes the rib or tender parts from the hindquarter are used and many use the round for making pastrami. Also plate beef may be used for the purpose. This will not require so long to cure or as extended a period in the smokehouse.

Free the meat of bones and trim as required by the trade. Generally 6- to 7-lb. pieces are used. The meat is held in the cooler for 24 hours before curing, "for the secretion of superfluous meat serum," as one manufacturer of this product says.

Thorough Cure Necessary.

It is important that the very best sanitary conditions prevail in the handling of beef for pastrami. The curing vat must be sweet and clean before putting any meat into it.

To each 100 lbs. of salt used in curing the meat, add 3½ lbs. of saltpeter. Mix thoroughly and sprinkle a little of this mixture over the bottom of the vat. Then pack a layer of meat in the vat. Cover this layer with the mixture of salt and saltpeter, the curing mixture amounting to about 5 per cent of the meat. Then sprinkle some spice and ground garlic upon the top of it. Usually ground black pepper is used for this purpose.

Then put another layer of meat on top of the first one; treat the second layer in the same manner as the first and continue in this way until the vat is filled. Leave for 24 hours. The meat is then weighted down with wooden covers with heavy weights on top.

Seasoning the Cured Meat.

The meat now begins to form its own brine, which should cover the top layer. In case it does not and pickle must be added, either good sweet No. 2 ham pickle, provided the product is not for the kosher trade, or a 65 deg. plain pickle may be used.

Leave the meat in cure for two

months, holding at a temperature of 38 to 40 degs. without overhauling. Care must be taken to avoid oversalting, so that it will not be necessary to put the cured meats to soak afterwards.

When the meat is cured take it out of the vat and rub each piece individually with a spice mixture consisting of 65 per cent black pepper, not too fine, and 35 per cent allspice, not too fine.

Another spice mixture which may be used in rubbing the meat consists of the following:

- 60 per cent coriander, ground not too fine
- 25 per cent allspice
- 15 per cent white pepper (Singapore, if possible, although black pepper may be used in this mixture)

Garlic flour.

Cook in the Smokehouse.

After rubbing each piece of meat with the spice mixture, let the meat lie

overnight. The next morning put a hanging string in each piece and hang about four pieces to a smokestick.

Then take to the smokehouse where the product is roasted through at a temperature of 320 degs. F., six to seven hours being necessary to cook it through.

Smokehouses, or smoke-roasting houses, as they are sometimes called, are about 5 ft. deep, 3 ft. wide and 12 ft. high. The heat is furnished by a gas heating system on the floor of the house. There should be at least 6 ft. between the meat and the fire.

This is the method followed by a successful manufacturer of pastrami. There are different methods of handling, as well as adaptations of this method. This manufacturer urges that the overhauling of pastrami meat while in cure be avoided. If overhauled it is difficult to get as compact packing as is desirable for a prolonged successful cure.

Handling of Hides

How much do hides shrink? A packer who slaughters 150 head of cattle weekly asks some information on handling of hides. He says:

Editor The National Provisioner:

We are slaughtering about 150 cattle a week and would like to know what shrinkage we may expect on hides—cows, steers and bulls—after they have been in salt 3 or 4 weeks. What is the proper height for stacking hides?

Shrinkage in hides is subject to considerable variation, depending upon the temperature of the hide cellar, humidity and season of the year—the last factor taking into account the length of the hair on the hide. Probably the largest factor is the condition of the hide as it leaves the killing floor. If it comes in contact with a great amount of water, the apparent weight of the hide when received in the cellar will be greater and the apparent shrinkage later on will be larger.

Most hide men are of the opinion that hides in a normal sized pack will have finished shrinking at the end of about three weeks. The shrinkage for this period on summer hides is figured at 16 to 18 per cent. Shrinkage on the longer-haired winter hides will run ordinarily 14 to 16 per cent.

Regarding the stacking of hides, the ideal height of the pack is 3½ to 4 feet. With the increased kill of cattle during recent months, however, a good many packs are piled 6 ft. high, and in some instances the height of the pack has been governed only by the height of the roof of the hide cellar. Such practice, of course, should be avoided wherever possible, as it places an enormous weight on the hides in pack and increases shrinkage accordingly.

What Is Boiled Ham Shrinkage Cost?

Certain costs in making boiled hams vary directly as the value of the product varies.

Chief among these is the cost of shrinkage.

Anyone who figures costs, particularly for the purpose of arriving at selling prices, must keep this factor in mind.

This shrinkage item must be EXPRESSED in cents per pound but must be FIGURED from the value of the raw material used.

THE NATIONAL PROVISIONER has compiled a table to assist the packer in approximating the cost of shrinkage in the production of boiled hams. This gives the different percentages of shrinkages and at different value levels. Subscribers may have this table by filling out and sending in the following coupon, accompanied by a 10c stamp. In larger quantities, please write for prices.

The National Provisioner:
Old Colony Bldg., Chicago, Ill.

Please send me reprint on "How to Figure Shrinkage Cost in Making Boiled Hams."

Name

Street

City

Enclosed find a 10c stamp.

Curing Corned Beef

What is the best method of handling corned beef in small lots? A subscriber writes that he does not have very good luck with his beef and asks what the trouble is. He says:

Editor The National Provisioner:

We would like to know how to handle small lots of corned beef. We keep a small tierce in our cooler for the purpose but do not have very good luck with the product.

Too often beef is put into pickle only after it cannot be sold fresh. This means that the meat is old when it goes into cure and good results cannot be expected. Also there should be some way by which, when beef is put down, it would not be added to from time to time. It would be better to cure in small containers and not disturb the product until cured, rather than use a large container and add a few pieces from day to day.

To produce a quality corned beef, it must be salted away as fresh as possible. Make a salt brine about 65 degs. strength. If no salometer is handy to test the strength of the brine, a potato can be used for the purpose. The potato will float half way out of the brine when it is strong enough.

To a half barrel of pickle add 2 lbs. of granulated sugar and 4 oz. of saltpeter. Stir well and take out all skimmings.

About 14 days are needed to cure the product.

If it is possible to salt the product away in 100-lb. lots, following is a good formula:

- 2½ lbs. salt
- 1 lb. granulated sugar
- 4 oz. granulated saltpeter

Cover the bottom of the barrel with a little salt and rub each piece individually with the mixture and pack it tight in the barrel. Weight it down and pour in some pickle, of about 65 degs. strength, and fully cover. Repack after five days and cure for a period of two weeks.

BEEF LIVER AND EXTRACT.

Information regarding the possibility that the Federal Emergency Relief Administration may arrange for the canning of beef livers and production of liver extract was received this week by the Institute of American Meat Packers from a representative of the Illinois Emergency Relief Administration. Beef livers would be from drought cattle slaughtered by the government, and the amount probably would be between 250,000 and 1,000,000 lbs. While livers are not canned extensively at the present time, anyone engaged in beef canning could produce canned beef liver if wanted. Liver extracts are manufactured by a large number of pharmaceutical concerns, but only two meat packing companies seem to be engaged in the trade.

Are your questions answered here?

THE NATIONAL
PROVISIONER

Steam and Power

SAVING
SERVICE

Meat packers—so efficient in meat processing and manufacture—have not kept their power departments in step with modern developments.

There is much inefficient steam and power generating equipment in use. Practices in many instances are behind the times. Advantage has not been taken of modern, cost-cutting equipment and waste elimination methods and appliances. The result is much waste and loss, with steam and power costs higher than they need be.

THE NATIONAL PROVISIONER STEAM AND POWER SAVING SERVICE is a new service to readers of THE NATIONAL PROVISIONER. Its purpose is:

To collect and disseminate information on meat plant steam and power practices, To indicate bad conditions and costly methods,

To aid packers to compare their steam and power costs with those in other plants, to solve their steam and power problems, to improve boiler and engine room results, to cut steam and power costs and to reduce steam and power waste.

This is in no sense a consulting engineering service. There is a place for the consulting engineers that no other can fill.

But there is also a need for a service to bridge the gap between the plant on the one hand and the consulting engineer on the other—the practical experience of the operating force and the technical skill and knowledge of the trained expert.

It is this gap that THE NATIONAL PROVISIONER STEAM AND POWER SAVING SERVICE will attempt to fill.

Obviously no attempt will be made to design plants, to criticize designs, or to compare the merits and advantages of one piece of equipment with another. Particular conditions vary too widely to attempt these services.

But packer subscribers with everyday operating problems are invited to consult THE NATIONAL PROVISIONER STEAM AND POWER SAVING SERVICE. Every effort will be made to help them.

COST TO GENERATE STEAM.

Too few packers maintain records from which to calculate cost to produce 1,000 lbs. of steam, despite the fact that such information is necessary to correctly appraise the results the boiler room is delivering. One packer asks how to figure this cost. He writes:

Editor The National Provisioner:

In various articles on steam and power in THE NATIONAL PROVISIONER the cost to generate 1,000 lbs. of steam is referred to. How is this cost determined?

Two things must be known to determine the cost to generate 1,000 lbs. of

steam—amount of steam made and cost to make it.

Usually the data on which the cost is calculated is collected over a long enough period to make the result fairly representative. If desired, this cost may be calculated weekly, monthly or for any period for which data is desired.

Pounds of steam produced can be determined accurately enough for all practical purposes by measuring with a meter the quantity of water delivered to the boiler during the period for which the cost is to be determined. If this meter registers in gallons the meter reading should be multiplied by 8.34, the weight of one gallon of water. One cubic foot of water weighs 62.43 lbs.

A pound of water evaporated in a boiler generates a pound of steam. Therefore, the total pounds of water supplied to the boiler during the period represents the pounds of steam made during the interval.

Against the cost of producing this steam, should be charged the cost of coal delivered in the boiler room, labor, repairs, insurance, depreciation, taxes, supplies, etc.

Knowing the number of pounds of steam generated and the cost to make, the problem of determining the cost per 1,000 lbs. of steam is then a simple one of division.

Another result of interest and value is the amount of steam generated per pound of coal burned. This indicates relative boiler efficiency, and is a check on methods employed in the boiler room. This result is obtained by weighing the coal fired under the boiler, metering the water supplied and dividing the number of pounds of coal burned into the number of pounds of steam generated. Some packers get 10 or more lbs. of steam per lb. coal. Others may average as few as 5 lbs. of steam.

Steam and Power Savings

If you could get your power for nothing, Mr. Packer, would you be interested?

Others are doing it.

Surveys of packers' heat and power conditions made by a number of engineers in a variety of packing plants show tremendous possibilities of savings.

Results of these studies are covered in a series of articles now appearing in THE NATIONAL PROVISIONER.

When completed a limited edition of this series will be reprinted in pamphlet form. If you want the facts and figures it contains, fill out and return at once the following coupon:

The National Provisioner
407 So. Dearborn st.,
Chicago.

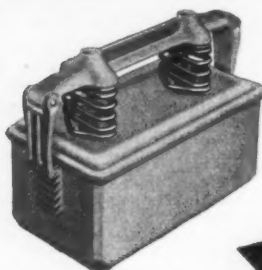
Please reserve for me.....
copies of "PAYING DIVIDENDS
THROUGH THE POWER HOUSE",
when issued, and mail to the following address:

Name.....

Company.....

Street.....

City.....



ADELMANN Ham Boilers are made of Cast Aluminum, Tinned Steel, Monel Metal and Nirosta (Stainless) Steel. 10 styles, 77 sizes.

This Prest-Rite Mold permits use of a casing. Adaptable for Liver Cheese, Head Cheese, Tongue and Ham Bologna, etc. 2 sizes.



All "STAR" Performers for the HAM BOILING and SAUSAGE Departments

ADELMANN
"The Kind Your Ham Maker Prefers"

Ham Boiler Washer. Thorough — speedy — easy washing. Cleans any size or shape quickly and economically.



Luxury Loaf Containers, famous for fine meat loaves, used with Viskings to produce Blood and Tongue Sausage, Head Cheese, Pressed Corned Beef, etc. 5 sizes.



HAM BOILER CORPORATION Office and Factory, Port Chester, N. Y.

CHICAGO OFFICE: 332 S. MICHIGAN AVE.



European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London
Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities
Canadian Representative: C. A. Pemberton & Co., Ltd., Toronto, Ont.

THE SOLUTION TO EVERY SAUSAGE COOKING PROBLEM

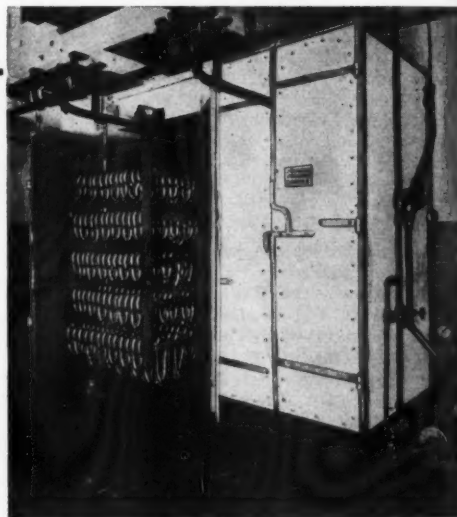
SEVEN MAJOR ADVANTAGES

1. Cooks entire batch of sausage evenly, thoroughly, without variation.
2. Actually costs much less and requires less time to operate.
3. Produces a superior product with better flavor, appearance and quality.
4. Reduces shrink—pays for itself!
5. Delivers clean, perfect product—no tangled, broken or burst sausage.
6. Color can be applied at same time sausage is being cooked. No streaks, spots, irregularities.
7. Will be installed on free trial!

Write for free book giving full data on this famous machine!

NEW LOW PRICES

Prices on all JOURDAN Process Cookers have been radically reduced! No sacrifice in efficiency, economy or performance. Order now for great savings!



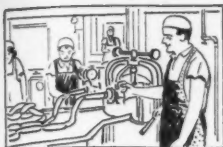
JOURDAN PROCESS COOKER

Manufactured under the following patents: No. 1,690,449 dated Nov. 6, 1928, and No. 1,921,231 dated Aug. 8, 1932. Other Patents Pending.

JOURDAN PROCESS COOKER CO.

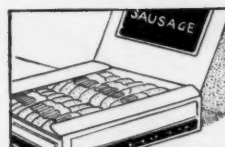
814-832 West 20th Street

Chicago, Illinois



*A Page
for the*

SAUSAGE *Manufacturer*



WHY CHEESE SALES GROW.

Consumption of cheese for several years increased more rapidly than that of sausage.

This is not so much because consumers prefer cheese to sausage, although much ingenuity has been shown in originating new types and varieties of cheese to meet consumer preferences, but because cheese manufacturers are doing a very efficient job of selling their products.

Attractive containers, many with util-

display sign was provided to interest consumers. This, enclosed in every dozen containers, carries a detachable strip containing a story for the dealer. The strip re-emphasizes the sales advantages of the cheese and outlines merchandising ideas which have been proved effective.

In other words, cheese manufacturers concentrate much of their merchandising effort in the retail store, the contact point between consumers and their products. They build good will by showing the retailer how to sell more

SAUSAGE FOR EVERY TASTE.

An advertising folder entitled "Sausage for Every Taste" is being offered to members and non-members of the National Organization of Sausage Manufacturers, a division of the Institute of American Meat Packers, as a feature of the program of service of the organization. The folder contains a variety of recipes for the use of sausage of help to the housewife in planning weekly menus. A part of the program is an endeavor to promote the various uses of sausage in the menu, and thereby increase its consumption.

The recipe booklet, attractively illustrated and colored, offers a variety of ways to prepare the large assortment of sausages now on the market. Frankfurters, for instance, usually are thought of as a companion of sauerkraut by the average housewife. This folder, however, offers five different ways to prepare frankfurters and not one of them mentions sauerkraut. The five are: Hot slaw with frankfurters, scalloped potatoes and frankfurters, broiled frankfurters with bacon, baked frankfurters and deviled frankfurters. By offering these varied selections, it is believed that the consumption of this type of sausage can be increased.

Frankfurters, however, are only one sausage variety considered. Bologna, dry sausage, liver sausage, link sausage and others have their place on the menus described in this folder. The folder points out that sausage, like all meats, is high in nutritive value, yet at the same time is relatively low in price. Sausage is full of possibilities that are quickly and easily realized—appetizing breakfasts, attractive tasty luncheons, satisfying, sustaining dinners, and enjoyable picnic lunches.

Many meat retailers are not acquainted with all the attractive ways in which sausage may be utilized by the consumer. Sausage sales are naturally hampered because of this lack of knowledge, and the consumer has very few other sources to which she may turn to gather knowledge concerning meats and meat products. A retailer who advances such information as that contained in the folder, "Sausage for Every Taste," very probably would find that there is a large consumer market for sausage which has hitherto never been tapped.

A SALES SUGGESTION.

This is the time of the year for serving franks and sauerkraut. Tell dealers to try a can of sauerkraut on the counter alongside a box of franks. This little sales suggestion will increase sale of these two items many times.



HOW MANY TRY THIS IDEA WITH SAUSAGE?

Display material designed to help retailers sell more cheese. At the left is the product in an attractive display container. At the right is a counter easel on which is a package of the product. At the top is a red, white and blue window streamer. The retailer is also furnished merchandising ideas which have been proved effective.

ity value, are being used; various types of cheese have been dressed up to give them appetite appeal; food value of the product is stressed; newspaper and magazine advertising is being done; and the retailer is educated on how to display and merchandise cheese to the best advantage.

When Borden recently started distribution of its new "Early American" cheese, news releases describing the product and its characteristics were widely distributed. The fact that it is not necessary to keep this cheese under refrigeration and that it can be displayed anywhere was stressed. Photographs of the product accompanied the release.

Retail dealers received a counter easel which displays a package of the product. A red, white and blue window

cheese and make greater profits. Naturally under such circumstances he becomes kindly disposed toward the product and is inclined to push it.

What cheese manufacturers are doing in merchandising many sausage manufacturers might employ to increase consumption of sausage.

PACKAGING SAUSAGE.

A meat dealer in Elmhurst, N. Y., slices sausage on a sheet of wax paper. This he slides onto a stiff paper pie plate which is covered with another piece of wax paper and is then wrapped with white wrapping paper. He says women appreciate this careful packaging method, as the sliced meat arrives in perfect condition, and stays fresh until served.—Visking News.



BEMIS STOCKINETTE

For fore and hind quarters, for rounds, calves, lambs, chucks and loins, for hams and bacon, for wieners, for franks—let BEMIS Stockinette make your products more attractive, more sanitary, more salable.

Less than a cent will pay for the protection that BEMIS Stockinette will give a 10-lb. ham. Of course it's worth it.

Quality, price and service are the three essentials that determine where you buy Stockinette—and no other source of supply can meet these three essentials as adequately as BEMIS.

There's an easy way to convince yourself. Write today for a FREE SAMPLE and price quotations.

BEMIS BRO. BAG CO.

420 POPLAR STREET + + + ST. LOUIS, MO.
51st STREET AND 2nd AVENUE + + BROOKLYN, N. Y.

Greater grease-repelling qualities . . .



- The grease-resisting Kleen Kup is an entirely new type of paper package. It is the result of many years of experiment to produce a package suitable for such products as Lard, Butter, Peanut Butter, Shortenings, and Meat Products of a greasy nature.

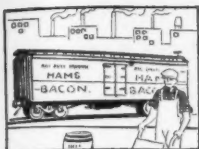
- Send for samples. Test them. Notice how superior they are to ordinary paraffined packages.



KLEEN KUP

The Package That Sells Its Contents

Mono Service Co.
NEWARK, NEW JERSEY



REFRIGERATION

and Frozen Foods



REFRIGERATOR CAR MILEAGE.

Tariffs filed by carriers in connection with the Interstate Commerce Commission's decision relating to privately-owned refrigerator cars have been suspended pending a hearing on the matter to be held in Chicago on December 17. This action was taken by the commission in compliance with a request made by a number of packers, produce dealers and others who use private refrigerator cars. Two tariff provisions are involved. They publish rules under which privately-owned cars will be governed and under which mileage allowances will be paid for privately-owned cars.

Packers filing a protest with the commission asking suspension of the matters in question until further hearing are Oscar Mayer & Co., Inc., Chicago; Memphis Packing Co., Memphis, Tenn.; Hunter Packing Co., E. St. Louis, Ill.; E. Kahn's Sons Co., Cincinnati, Ohio; Hygrade Food Products Corporation, Roberts & Oake, Miller & Hart, and Agar Packing & Provision Company of Chicago; Columbus Packing Co., Columbus, Ohio; and George A. Hormel & Co., Austin, Minn.

CORROSION TESTS.

Two sets of experiments have been completed in Germany recently in connection with corrosion of refrigerating machinery caused by brines. One set was conducted over a period of seven days for the purpose of observing the loss of weight of the various metals under test, and the second series lasted 240 days, and was for the purpose of knowing whether there was parallelism between the results obtained in the two series.

The action of eight different cooling salts as found in commerce and of a pure solution of calcium chloride upon iron, brass, bronze, copper, zinc, and aluminum was studied. Broadly speaking, it was found that the corrosive action of the brines upon the same metal were different. A distinction can, therefore, be made between (1) brines whose corrosive action is constant throughout the whole experiment (i.e., the quantity of metal dissolved is constant in the unit of time and of area); (2) brines whose corrosive strength decreases; and (3) brines which have the property of forming deposits on the metal.

A. S. R. E. ANNUAL CONVENTION.

The thirtieth annual convention of the American Society of Refrigerating Engineers will be held in New York City, December 5, 6 and 7. Four sessions will be held, the subjects scheduled for

discussion being timely and new. Included among the addresses planned are the following: "Storage of Meat—A Review of Investigations," Arthur W. Ewell, Worcester Polytechnic Institute; "Refrigeration of Foods," A. H. Baer, past president of the A. S. R. E.; "Advancement and Achievement of Quick Freezing," Gardner Poole, vice president, General Foods, Inc.; "Progress in Refrigerator Car Practice," W. V. Hukill, U. S. Department of Agriculture, Washington, D. C.; "Air Conditioning and Odor Control," Philip Drinker and Wm. MacL. Pierce, Harvard School of Public Health, Boston, Mass.; "Visual Heat Transfer," A. D. Moore, University of Michigan; "Thermo-Physics of Liquid Refrigerant Controls," L. H. Philipp, director of laboratories, Kelvinator Corp., Detroit, Mich.; "Air as a Refrigerant," R. U. Berry, General Electric Co.

REFRIGERATION NOTES.

Ben H. McFarland and others are erecting a cold storage plant at the corner of Second and F sts., San Bernardino, Calif.

The Madison Cold Storage Co., Madison, Fla., of which E. L. Dyre is manager, is erecting a new cold storage plant to be operated as a meat curing plant.

One of the largest commercial refrigerated storage units in southwestern Michigan has been completed at the Lafayette Transfer & Storage Co. building at 1232-34 Broad st., Benton Harbor, Mich.

The McCook Ice & Packing Co., McCook, Nebr., has been remodeled for the canning and packing of government beef.

Winston-Salem, N. C., has applied to the Public Works Administration for an additional \$20,000 to complete a \$55,000 abattoir. The project has not yet been started.

Sam Turvey of the Turvey Packing Co., Blackwell, Okla., plans enlarging the cooling unit.

PRODUCE IN COLD STORAGE.

Cold storage holdings of butter, cheese and eggs on Nov. 1, 1934:

	Nov. 1, 1934.	Oct. 1, 1934.	Nov. 1, 1933.
Butter, creamery, lbs.	111,033	125,047	160,463
Cheese, American, lbs.	102,873	108,624	95,831
Cheese, Swiss, lbs.	7,188	9,145	6,604
Cheese, Brick-Munster, lbs.	942	1,505	1,041
Cheese, Limburger, lbs.	1,407	1,480	1,230
Cheese, all other, lbs.	5,633	6,600	4,883
Eggs, shell, cases	4,629	6,803	5,175
Eggs, frozen, lbs.	85,478	99,951	82,302

Watch the Wanted page for bargains.

MEAT PLANT FIRE HAZARDS.

(Continued from page 16.)

in wet places the insulation becomes soaked, resulting in a short circuit, creating a fire hazard and endangering the worker.

Rubbish, such as lunch papers, beef rags, wiping waste, etc., never should be thrown or stored behind steam coils. That is carelessness. There is a saying that "A clean house never burns." It is entirely likely that no one cause leads to more fires than bad housekeeping.

Fighting an Ammonia Fire.

If a fire breaks out in a building containing a direct expansion cooling system using ammonia the suction of all available machines should work collectively on that building, so that the coils may be pumped dry as fast as possible.

Ammonia under the action of heat expands rapidly and never could be confined in coils. It is so pungent that it quickly drives firemen away from their vantage points, if they come in contact with the gas.

If faster action is necessary the entire charge in the building should be blown to a sewer or water tank, by making a connection at the lowest point on the system and draining the charge through a hose. Local city ordinances usually control the installation of ammonia connections, so that the fire department may acquaint themselves with the valves.

When a fire starts power and light service is disconnected and main steam valves closed. If city gas is used it should be discontinued at once. This action isolates the building service and reduces danger of a damaging explosion.

Regardless of how well the plant is equipped for fighting fires, it should be the special duty of someone to promptly notify the city fire department if a fire breaks out. City firemen are equipped to prevent spread of the fire to adjacent structures. Serious losses can quickly result if the plant's staff relies entirely upon its own ability.

Fire spreads so quickly that not one single precaution should be overlooked.

FROZEN POULTRY IN STORAGE.

Storage stocks of frozen poultry on hand on Nov. 1, with comparisons:

	Nov. 1, 1934.	Oct. 1, 1934.	Nov. 1, 1933.
Broilers, lbs.	18,507	14,447	13,211
Fryers, lbs.	8,642	9,969	5,338
Roasters, lbs.	13,482	7,272	10,945
Fowls, lbs.	13,960	11,605	11,702
Turkeys, lbs.	1,757	3,041	1,620
Ducks, lbs.	3,817	3,962	4,849
Miscellaneous, lbs.	13,342	10,966	11,963

ON THE IMPORTANCE OF

"Trifles"



LOOK INSIDE

Take even such "important trifles" as care in packing. Worchester Salt, when packed in barrels, is not only automatically filled and weighed, but is held within a special paper liner, wax treated to protect it from dust, dirt, moisture and germs. This is one more exclusive Worchester Salt feature. It costs us more, but it is worth it.

WHEN you open a bag or barrel of Worchester Salt you can be certain of 2 things: (1) Salt so pure that it exceeds even the high standards of the United States Pharmacopoeia for chemically pure sodium chloride (salt in its purest form) and (2) that this purest and finest of salt has never, during a single step of its refining, known the touch of human hands. For Worchester Salt, either in bags or barrels, is not only automatically filled and weighed, but is held within a special paper liner, wax treated to protect it from dust, dirt, moisture and germs. This is just one of many such exclusive features in the production of Worchester Salt that makes it purer, better.

• Memorandum to your secretary •

Write the Worchester Salt Company, 40 Worth Street, New York City, for a copy of their 90 page illustrated book on the history and refining of Worchester Salt. I want to get a real picture of why all salt is not alike.

**WORCESTER
SALT**

MADE BY AMERICA'S OLDEST REFINERS
OF PURE SALT

AROMA, FLAVOR APPEARANCE! —in sausage

PRIME HOME-GROWN PEPPERS

Raw materials for LEGG'S OLD PLANTATION SEASONING include choicest selected prime, domestic peppers that are processed scientifically to bring out their full rich flavor.

CHOICEST IMPORTED PEPPERS

To these domestic peppers, are added the highest quality of imported pulverized berries grown in the Tropics. Our secret lies in knowing what kind to use and how much to use in a scientific way.

AROMATIC HERBS

The aromas of OLD PLANTATION SEASONING come from processed herbs that would be the envy of King Solomon or the Queen of Sheba!

BLENDED AND CROSS- BLENDED

These spices and herbs of predetermined value are blended and cross-blended to produce both flavor and appearance that arouse the appetite. Test samples on request.



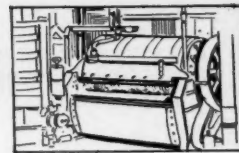
A.C. LEGG PACKING CO., INC.

BIRMINGHAM, ALABAMA, U.S.A.
"WORLD'S LARGEST BLENDEERS OF SAUSAGE SEASONINGS"

LARD	5.95c
BELT	5.95c
HAMS	5.95c
LOINS	5.95c
BUTTS	5.95c

Provisions and Lard

Weekly Market Review



Trade Fairly Active—Market Irregular
Lard Reached New Highs—Cash
Trade Satisfactory—Hogs Barely
Steady—Western Run Fair Comparatively—Stocks, Lard, Meats Decreasing.

Market for hog products was quite active the past week, especially lard. Prices, after moving into new high grounds for season, maintained practically all gains. There was a barely steady tone in hogs and fair hog runs.

Commission house trade was on buying side, and lard, at times, was stimulated by a steadily advancing tendency in cotton oil, comparatively large oil consumption, and steadily decreasing lard and meat stocks.

Profit taking and hedge selling was apparent at times, but failed to have much influence on the provision markets. Packing interests were buyers of futures at times, undoubtedly lifting hedges against cash trade. Cash trade was very satisfactory.

Hog and Lard Figures.

Developments in hogs caused hesitation at times, but there was no disposition to press the selling side of products markets. Hog run was not large. Many light weights continue to come to market. As a result, it was calculated production of lard and meats was smaller and that the statistical position must

continue to reflect this situation and the smaller number of hogs in the country.

Top hogs, after reaching \$6.05 at Chicago, reacted to 5.90c, and later held steady at 5.95c. Average price of hogs at Chicago last week was 5.60c, against 5.35c the previous week, 4.45c a year ago, 3.65c two years ago and 4.90c three years ago.

Receipts of hogs at western packing points last week totaled 440,258 head, compared with 436,000 the previous week and 43,000 same week last year.

Reports of cash trade continue favorable. Distribution of 1,198,000 bbls. of cotton oil the first three months of the season, against 730,000 bbls. the same time last season, was favorably construed. Oil stocks are on the decrease, and to date there has been no serious competition between oil and lard.

Lard stocks at end of November were 107,453,000 lbs., compared with 128,054,000 lbs. the previous month, 133,693,000 lbs. November 1, last year, and a five-year November 1 average of 68,785,000 lbs.

Meat Stocks Down.

Stocks of meats on November 1 were 716,869,000 lbs., compared with 724,162,000 lbs. the previous month, 605,367,000 lbs. a year ago, and a five-year November 1 average of 542,159,000 lbs.

Exports of lard for week ended November 3 were 6,051,000 lbs., against 7,344,000 lbs. last year. Exports from January 1, to November 3 total 401,752,000 lbs., against 488,527,000 lbs. the same time a year ago. Exports of hams and shoulders for week were 981,000 lbs., against 1,404,000 lbs. last year; bacon, 294,000 lbs., against 604,000 lbs.; pickled pork, 268,000 lbs., against 468,000 lbs.

PORK—Demand was fair at New York, but market was easy. Mess was quoted at \$28.00 per barrel; family, \$24.00 per barrel; fat backs, \$22.25 to \$24.00 per barrel.

LARD—Demand at New York was satisfactory, and market was firm. Prime western was quoted 8.85@8.95c; middle western, 8.75@8.85c; New York City tierces, 8 1/4 @ 8 1/2 c; tubs, 11 1/2 c; refined Continent, 9 @ 9 1/2 c; South America, 9 1/4 @ 9 1/2 c; Brazil kegs, 9 1/4 @ 9 1/2 c; compound, car lots, 11 1/4 c; smaller lots, 11 1/2 c for export, domestic 1 1/4 c more.

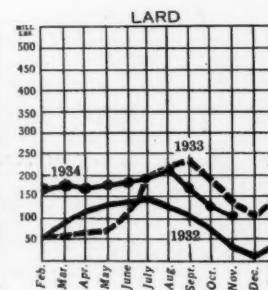
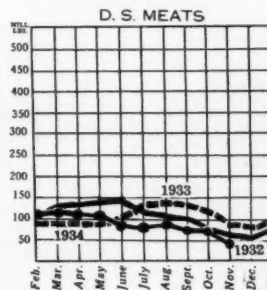
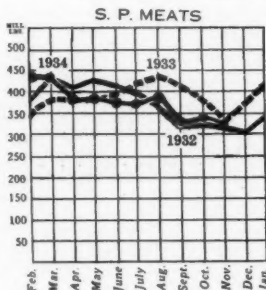
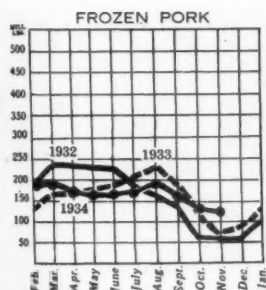
At Chicago, regular lard in round lots was quoted at 17 1/2 c over November; loose lard, at November price; leaf lard, at November price.

(See page 39 for later markets.)

BEEF—Demand was fair and market steady at New York. Mess was nominal; packer, nominal; family, \$18.00@19.00 per barrel; extra India mess, nom.

STORAGE STOCKS OF PORK AND LARD

IN THE UNITED STATES—U. S. GOVERNMENT REPORT



THE NATIONAL PROVISIONER CHART SERVICE—COPYRIGHT 1934 BY THE NATIONAL PROVISIONER INC.

These charts in THE NATIONAL PROVISIONER MARKET SERVICE series shows the trend of storage stock accumulations during October and the first ten months of 1934, compared with those of like periods one and two years ago.

All stocks declined during October, part of the decline being seasonal, but the unusual size and character of hog runs had considerable influence on relationship of the decline to that of the same month during each of the past two years. In the case of frozen pork, stocks on November 1 were higher than

at the same date one and two years ago. Pickled meat stocks were slightly higher than at the same time in 1932, but lower than 1933, while dry salt stocks were below those of November 1 in each year. Lard stocks are under those of a year ago, but are considerably above those of the like period two years ago.

From this period to the close of the winter packing season the normal trend of stocks is upward, but just what

trends of the present year will be it is difficult to predict. Should supplies be light, it is probable that stocks would show considerable decrease rather than the usual seasonal increase, provided price levels were such as to stimulate buying. Regardless of supply during the winter and spring months, influence of buying power is going to be strong.

Frozen Pork.—As in 1932, frozen pork stocks showed only slight decline during October. Hog receipts were

Planning Power Plant Improvements?

**LET US HELP YOU CHECK UP
ON MONEY- SAVING
MODERNIZING EQUIPMENT**



BOILERS

C-E Sectional Header Boiler
C-E Box Header Boilers
C-E Bent Tube Boilers
C-E Fire Tube Boilers
C-E Electric Boilers
C-E Marine Boilers



STOKERS

C-E Multiple Retort Stoker
Type E Underfeed Stoker
C-E Stoker-Unit
(for small boilers)
Type H Stoker
(for industrial furnaces)
Coxe Traveling Grate Stoker
Green Chain Grate Stoker
(natural draft)
Green Chain Grate Stoker
(forced draft)



PULVERIZED FUEL SYSTEMS

(for boilers and industrial furnaces)
C-E Storage System
C-E Direct Fired System
Raymond-Pulverizing Mills



FURNACES

C-E Water Cooled Furnace
C-E Water Screen
C-E Slagging Furnace



COMPLETE UNITS

Combustion Steam Generator
(a unit of standardized overall design)
Coordinated designs comprising any combination of boiler and firing equipment



ALLIED EQUIPMENT

C-E Air Heaters
(plate and tubular types)
C-E Economizer
C-E Oil Burners
Grieve Grates
C-E Ash Conveyors
C-E Ash Hopper

A-197

**COMBUSTION ENGINEERING
COMPANY · INC.**

200 MADISON AVENUE NEW YORK, N. Y.

Canadian Associates, Combustion Engineering Corp., Ltd., Montreal

Quality EQUIPMENT built to your needs



Sausage Stick Hanging Truck for transporting and finishing sausage on sticks. One of the complete GLOBE Line of Quality Equipment!

GLOBE TABLES built to your needs.

In addition to a most complete line of standard equipment, GLOBE can fabricate equipment of any description that will exactly meet your needs. Ask about this service!

Sausage Stuffing Table with adjustable legs, stainless steel top.

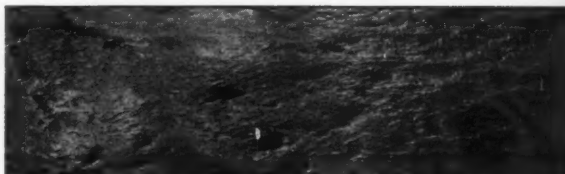


THE GLOBE COMPANY

Complete equipment for Meat Packers and Sausage Manufacturers

818-28 W. 36th St. STOCK YARDS STATION Chicago, Ill.

CHEAPER TO PATCH BROKEN CEMENT FLOORS THAN TO RESURFACE



An unretouched photo of floor section that was later saved with Cleve-o-cement. (See picture below).

Cleve-o-cement is an entirely different kind of floor patching material. Applied in the afternoon, it dries hard as flint overnight and is ready for heavy traffic the following day. In twenty-four hours, Cleve-o-cement is harder than ordinary cement after 28 days. Waterproof, acid-resistant and unaffected by freezing temperatures. Hundreds of enthusiastic users in dairy and packing industries. Write today. Made only by

THE MIDLAND PAINT & VARNISH COMPANY
1322 MARQUETTE AVE. CLEVELAND, OHIO



large for the month, although the total tonnage of pork produced was not large, owing to light average weight. Movement into freezer was much larger than the same month a year ago, due primarily to large supply of light weight cuts that could not be moved into current consumptive channels. A good many hams and bellies were frozen, as outlet for these products through smokehouse channels has not been brisk. However, with the lighter hog run in prospect—at least after the first of the calendar year—it is probable that there will be need for such freezer accumulations as are available. Frozen pork on hand on November 1 was nearly double the five-year average on that date.

S. P. Meats. — Supply of pickled meats declined slightly during the month. Stocks are just about the same as those on hand a year ago, and are more than 40 million pounds larger than the five-year average on November 1. During the month just ended there was a very slow movement on pickled hams, all averages. Even with the light put-down of heavy averages and general scarcity of supplies, no particular price advances have been made. Boiling hams are in slow demand, and this has been another adverse factor in the pickled meat business.

D. S. Meats. — Stocks of dry salt meats declined during the month to the lowest point of the year and of any period in the past three years. Supplies are about 28 million pounds under those of the five-year-average on that date. Amount of product placed in cure during the month was nearly 5 million pounds less than what went into cure in October, 1933.

A very unusual situation has prevailed in dry salt meats. Prices for bellies have been above those for both green and pickled hams and for fresh pork loins. Even fat backs have commanded a better price than loins, due of course to shortage of supply. There is some evidence in trade circles that these high prices for this class of meat are being felt, but so far buying has continued good.

Lard.—Lard continues in strong position. Stocks are well under those of a year ago, but are considerably above the five-year-average on November 1. However, the basic position of this commodity is strong. With hogs producing only limited quantities of lard, and with the prospect of a greatly reduced hog kill in 1935, it would seem that foreign and domestic demand should absorb all available stocks at prices satisfactory to manufacturers. Export

trade during October was fair and domestic outlet good.

STOCKS IN COLD STORAGE.

Stocks of meat and lard on hand in the United States on Nov. 1, 1934, and those of one and two years ago, as shown in the accompanying chart, are reported as follows:

1932.				
	Frozen pork.	S. P. pork.	D. S. pork.	Lard.
	Lbs. (000 omitted.)			
Jan. 1.....	141,468	333,018	84,916	50,818
Feb. 1.....	187,075	383,411	103,892	78,538
Mar. 1.....	244,151	445,346	122,902	92,861
Apr. 1.....	248,208	420,996	124,909	106,411
May 1.....	239,745	430,290	127,857	110,724
June 1.....	224,778	436,413	127,601	129,328
July 1.....	196,095	414,372	120,743	131,509
Aug. 1.....	150,055	372,787	111,210	121,618
Sept. 1.....	121,114	347,841	109,428	103,169
Oct. 1.....	78,539	327,622	91,188	70,582
Nov. 1.....	59,844	306,758	65,561	34,358
Dec. 1.....	62,294	294,590	40,285	29,186

1933.				
	Frozen pork.	S. P. pork.	D. S. pork.	Lard.
	Lbs. (000 omitted.)			
Jan. 1.....	102,648	322,229	69,190	40,481
Feb. 1.....	143,085	350,114	81,885	52,841
Mar. 1.....	153,881	368,592	86,848	58,182
Apr. 1.....	153,096	369,925	87,117	61,713
May 1.....	165,876	374,735	89,003	71,851
June 1.....	175,727	388,000	104,228	110,381
July 1.....	212,779	415,861	131,218	166,250
Aug. 1.....	228,333	432,909	146,613	218,267
Sept. 1.....	194,822	414,222	144,000	224,207
Oct. 1.....	128,497	374,320	126,148	192,502
Nov. 1.....	75,469	324,892	92,633	135,850
Dec. 1.....	81,722	361,855	81,186	110,394

1934.				
	Frozen pork.	S. P. pork.	D. S. pork.	Lard.
	Lbs. (000 omitted.)			
Jan. 1.....	129,763	402,632	97,301	132,510
Feb. 1.....	177,292	442,438	110,674	168,756
Mar. 1.....	184,536	438,069	113,298	177,590
Apr. 1.....	167,436	381,248	108,538	173,775
May 1.....	165,772	381,633	107,919	176,441
June 1.....	166,130	376,651	98,294	182,576
July 1.....	167,463	369,293	91,209	195,973
Aug. 1.....	180,557	370,689	92,388	206,628
Sept. 1.....	151,849	326,379	63,782	167,155
Oct. 1.....	130,245	335,212	58,763	128,054
Nov. 1.....	121,834	328,155	49,849	107,453

CHICAGO PROVISION STOCKS.

Stocks of meat and lard on hand in Chicago, Nov. 14, 1934:

	Nov. 14, 1934.	Oct. 31, 1934.	Nov. 14, 1933.
P. S. Lard, lbs.,	60,459,511	67,056,853	73,327,350
Other kinds of lard, lbs.,	4,805,786	4,479,857	4,376,417
D. S. cl. bellies, made since Oct. 1, '34, lbs.,	3,423,353	3,392,540	6,222,019
D. S. cl. bellies, made previous to Oct. 1, 1934, lbs.,	893,384	2,850,998	14,028,151
D. S. rib bellies, made since Oct. 1, 1934, lbs.,	718,506	648,100	453,064
D. S. rib bellies, made previous to Oct. 1, 1934, lbs.,	132,800	380,800	722,679
Ex. sh. cl. sides, made since Oct. 1, 1934, lbs.,	5,200	5,200
Ex. sh. cl. sides, made previous to Oct. 1, 1934, lbs.,	1,300	1,700	3,500

LARD AND MEAT EXPORTS.

Exports of lard, bacon and hams through the port of New York during the first three days of the current week totaled 602,525 lbs. of lard and 186,525 lbs. of meat.

Lard exports from the United States for the full week ended November 10 totaled 5,266,395 lbs. against 7,087,965 lbs. for the same week in 1933. For the packer year to date, exports of lard

Cut-Out Values Continue Good

IN SPITE of a slow fresh pork trade and increased marketings of hogs, prices in the live market showed an upward trend during the week just ended. Probability of considerable curtailment in supplies later in the season and during the coming spring and summer added a strong undertone to market. Strength in lard is also a bullish factor. Cut-out values continue reasonably satisfactory and product is going into cure at only a fractionally higher cost than the current market.

Heavier weight butchers continued to be in strongest demand owing to shortage in supplies of these types of hogs. At Chicago weights above 260 lbs. brought the top during the week, while hogs weighing 220 lbs. and down were discounted 10 to 15c for each 20 lbs. decline in weight. Select 160-lb. hogs sold at a full 60c under hogs weighing 260 lbs. and over. Quality of the runs was fairly good, but practically no ex-

treme weight hogs were offered. Packing sows were scarce as were pigs.

Top for the week at \$6.10 was paid on the closing day of the period. This was the highest November price in four years, top for the same period a year ago being \$4.60, two years ago \$3.75 and three years ago \$5.15. Low top for the week just ended was \$6.00, made on Wednesday and the low average of \$5.75 was made on the same day. The high average of the week at \$5.85 was made on the opening and closing days of the period. Receipts at the seven principal markets totaled 365,000 hogs for the four-day period of the current week as against 293,000 last week and 396,000 in the like period a year ago.

The following test is worked out on the basis of live hog costs and green product prices at Chicago during the first four days of the current week as shown in THE NATIONAL PROVISIONER DAILY MARKET SERVICE.

	160 to 180 lbs.	180 to 220 lbs.	220 to 250 lbs.	250 to 300 lbs.
Regular hams	\$1.84	\$2.00	\$1.99	\$1.96
Picnics	.47	.46	.44	.42
Boston butts	.40	.40	.40	.40
Pork loins	1.17	1.00	.99	.89
Bellies, light	1.85	1.88	1.39	.43
Bellies, heavy48	1.32
Fat backs35	.64
Platts and jowls	.19	.24	.24	.32
Raw leaf	.22	.22	.22	.22
P. S. lard, rend. wt.	1.30	1.47	1.35	1.22
Spareribs	.12	.12	.12	.12
Regular trimmings	.21	.20	.19	.19
Feet, tail, neckbones	.06	.06	.06	.06
Total cutting value (per 100 lbs. live wt.)	\$7.82	\$8.11	\$8.22	\$8.19
Total edible yield	69.00%	69.00%	70.50%	71.50%
Crediting edible and inedible offal values to the cost of well finished live hogs of the weight shown plus all expenses, including the processing tax of \$2.25 per hundred live weight, the following results are secured:				
Loss per cwt.	\$.23	\$.19	\$.23	\$.26
Loss per hog	\$.39	\$.38	\$.54	\$.71

POROSITY— A Robber of Container Strength



Guard Against This Condition

PROTECT Your Inside Packages with Dense, CONCORA Linerboard

Shipping cases made with liners that are porous lack adequate protective qualities.

Infiltration of air and moisture—weakens the container walls—sometimes to the point of collapse.

Where cans are packed, rust does its destroying work, often making them unfit for sale.

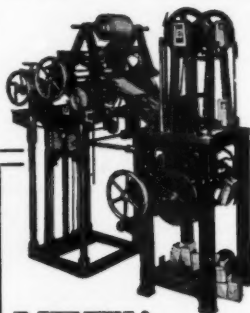
Protect your packages and cans by specifying Container Corporation cases—made from dense, full weight CONCORA liners.

CONCORA liner has proved 25 times denser than board not made by the cylinder process.

CONTAINER CORPORATION OF AMERICA

GENERAL OFFICES—111 W. WASHINGTON STREET, CHICAGO, ILL.
MILLS AND FACTORIES AT STRATEGIC LOCATIONS

YOU CAN'T AFFORD to POSTPONE PROFITS!



NEW!

PETERS Automatic CARTON and LINER FEEDING DEVICE

makes ANY STANDARD
PETERS Packager entirely
automatic. Cuts costs—
pays for itself. WRITE!

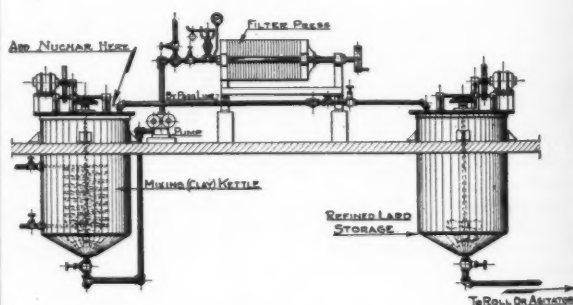
PETERS Packaging Machines will give you the profits you need—through reduced labor costs and higher efficiency. Start with the inexpensive PETERS JUNIOR models and build a complete automatic packaging unit, while savings pay the costs. PETERS Machines are now used by many prominent packers. (Names on request.)

Write for details!

PETERS MACHINERY CO.
4700 RAVENSWOOD AVE. CHICAGO, ILL.



use **NUCHAR** for BETTER LARD



You all know that earth or clay adds a flat earthy flavor to your refined lard.

NUCHAR subtracts flavor and odor—makes your lard sweet, neutral, and promotes better keeping quality. Write for full information and descriptive literature today to:

INDUSTRIAL CHEMICAL SALES COMPANY, INC.
230 Park Avenue New York City
205 West Wacker Drive Chicago, Illinois

have totaled 12,455,380 lbs. against 13,878,975 lbs. in the like 1932-33 period.

Bacon and ham exports for the week ended November 10 totaled 996,450 lbs. against 1,566,000 lbs. for the same period last year. For the packer year to date, exports of these products totaled 2,179,750 lbs. against 3,450,500 lbs. for the period from November 1 to November 11, 1933.

SEPTEMBER EXPORTS OF FATS.

Exports of lard, neutral lard and cooking fats other than lard, with countries of destination, are as follows:

	Lard, lbs.	Other cooking fats, lbs.	Neutral lard, lbs.
Belgium	394,528		75,650
Denmark	16,500		
Finland	116,534		
Irish Free State			10,277
Italy	9,900	7,883	
Malta, Gozo and			
Cyprus	16,800	524	
Netherlands		7,040	57,333
Sweden	33,250		
Switzerland	44,338		
United Kingdom	22,663,409	14,208	49,308
Canada	662,581		
Br. Honduras	25,001	332	
Costa Rica	803,050	4,419	
Guatemala	211,300	13,304	
Nicaragua	25,078	280	
Panama	84,762	1,493	
Salvador	35,470		
Mexico	1,326,758	7,859	2,792
Jamaica	11,150	25,421	
Cuba	4,036,106	10,625	
Dom. Rep.	289,824	198	
Neth. W. Indies	9,400	16,469	
Haiti, Rep. of	102,990	80	
Ecuador	14,800		
Venezuela	412,821	3,778	
Br. India	144,732	4,203	
Un. of S. A.	11,532	1,621	
Others	43,833	48,528	
Total	31,506,347	187,206	194,369
Value	\$2,351,218	\$121,064	\$15,946

PORK PRODUCTS EXPORTS.

Exports of pork products from the U. S. week ended Nov. 10, 1934:

	Week ended Nov. 10, 1934	Week ended Nov. 11, 1933	Nov. 1, 1933 to Nov. 10, 1934
	bbls.	bbls.	bbls.
United Kingdom	45	55	125

BACON AND HAMS.

	M lbs.	M lbs.	M lbs.
Total	996	1,566	2,179
United Kingdom	990	1,438	2,152
Continent	5	128	25
West Indies	2		
Other countries			2

LARD.

	M lbs.	M lbs.	M lbs.
Total	5,266	7,087	12,455
United Kingdom	4,932	3,929	11,902
Continent	182	3,001	204
Stn. and Ctl. America	90	65	116
West Indies	60	92	231
Other countries	2		2

TOTAL EXPORTS BY PORTS.

	Bacon and Pork, Dbls.	Hams, M lbs.	Lard, M lbs.
From			
New York	45	150	1,271
Boston			48
New Orleans			150
Montreal		810	3,797

Total week	45	996	5,266
Previous week	25	1,019	3,642
2 weeks ago		1,121	5,348
Cot. week 1933	55	1,566	7,087

SUMMARY OF EXPORTS FROM NOVEMBER 1, 1933, TO NOVEMBER 10, 1934.

	1933 to 1934	1933 to 1934	Increase.	Decrease.
Pork, M lbs.	25	36		11
Bacon and hams, M lbs.	2,179	3,450		1,270
Lard, M lbs.	12,455	13,878		1,423

CHICAGO PROVISION MARKETS

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

FUTURE PRICES.

SATURDAY, NOVEMBER 10, 1934.

	Open.	High.	Low.	Close.
LARD—				
Nov.	10.32 1/2			10.25n
Dec.	10.35	10.35	10.30	10.35
Jan.	10.45-10.50	10.50	10.42 1/2	10.45n
May	10.87 1/2	10.87 1/2	10.80	10.82 1/2 b

CLEAR BELLIES—

Dec.	13.95b
Jan.	13.95b

MONDAY, NOVEMBER 12, 1934.

Holiday. No quotation.

TUESDAY, NOVEMBER 13, 1934.

Nov.	10.32 1/2			10.32 1/2
Dec.	10.35	10.40	10.32 1/2	10.40b
Jan.	10.45	10.52 1/2	10.42 1/2	10.52 1/2
May	10.82 1/2	10.87 1/2	10.80	10.87 1/2 b

CLEAR BELLIES—

Dec.	13.95b
Jan.	14.00b

WEDNESDAY, NOVEMBER 14, 1934.

Nov.	10.32 1/2			10.32 1/2 n
Dec.	10.37 1/2	10.40	10.30	10.40ax
Jan.	10.55	10.55	10.37 1/2	10.50
May	10.90	10.90	10.75	10.87 1/2 b

CLEAR BELLIES—

Dec.	14.20b
Jan.	14.25ax

THURSDAY, NOVEMBER 15, 1934.

Nov.	10.32 1/2	10.40		10.32 1/2 b
Dec.	10.37 1/2	10.40	10.30	10.40b
Jan.	10.47 1/2	10.52 1/2	10.37 1/2	10.52 1/2
May	10.82 1/2	10.90	10.75	10.90b

CLEAR BELLIES—

Dec.	14.20n
Jan.	14.25ax

FRIDAY, NOVEMBER 16, 1934.

Nov.	10.32 1/2			10.35n
Dec.	10.40	10.42 1/2	10.37 1/2	10.42 1/2 ax
Jan.	10.50	10.52 1/2	10.50	10.52 1/2 ax
May	10.90	10.92 1/2	10.87 1/2	10.92 1/2 ax

CLEAR BELLIES—

Dec.	14.20n
Jan.	14.20

Key: ax, asked; b, bid; n, nom.; —, split.

SEPT. MEAT AND FAT EXPORTS.

Exports of meats and fats during September, and for nine months ending September, 1934:

	Sept., 1934.	9 mos. ended Sept., 1934.
Total meat and meat products, lbs.	18,707,143	183,206,060
Value	\$2,706,155	\$26,806,137
Total animal oils and fats, lbs.	\$3,757,475	\$403,360,922
Value	\$2,527,251	\$22,819,836
Beef and veal, fresh, lbs.	440,491	3,990,016
Value	\$83,902	\$534,471
Beef, pickled, etc., lbs.	1,030,176	11,288,282
Value	\$60,976	\$620,011
Pork, fresh, lbs.	2,331,179	27,690,697
Value	\$279,268	\$2,878,263
Hams and shoulders, lbs.	3,375,124	30,755,188
Value	\$562,136	\$7,476,234
Bacon, lbs.	1,488,770	15,516,712
Value	\$171,212	\$1,328,416
Cumberland and Wiltshire sides, lbs.	38,005	275,766
Value	\$5,208	\$34,910
Pickled pork, lbs.	1,766,744	14,973,247
Value	\$141,764	\$1,065,119
Oleo oil, lbs.	1,277,981	16,334,843
Value	\$96,704	\$667,162
Lard, lbs.	31,506,347	368,458,207
Value	\$2,351,218	\$20,859,551
Neutral lard, lbs.	194,369	3,076,874
Value	\$15,946	\$186,578
Margarine of animal or vegetable fats, lbs.	29,340	317,577
Value	\$3,182	\$33,302
Cottonseed oil, crude, lbs.	670,698	8,542,452
Value	\$38,729	\$343,746
Cottonseed oil, refined, lbs.	415,597	5,877,406
Value	\$32,272	\$553,811
Cooking fats, other than lard, lbs.	187,206	1,781,142
Value	\$21,084	\$172,103

CASH PRICES.

Based on actual carlot trading Thursday, November 15, 1934.

REGULAR HAMS.

8-10	Green.	*S.P.
10-12	13 1/2 @ 13 1/2	13 1/2
12-14	13 1/2 @ 13 1/2	13 1/2
14-16	14	14
16-18	14 1/2 @ 14 1/2	14 1/2

BOILING HAMS.

16-18	Green.	*S.P.
18-20	15 @ 15 1/2	14 1/2
20-22	15 @ 15 1/2	14 1/2
22-24	15 @ 15 1/2	14 1/2
24-26	15 @ 15 1/2	14 1/2

SKINNED HAMS.

10-12	Green.	*S.P.
12-14	14 1/2	14 1/2
14-16	15	15
16-18	15 1/2	15 1/2
18-20	15 1/2	15 1/2
20-22	15 1/2	15 1/2
22-24	15 1/2	15 1/2
24-26	15 1/2	15 1/2
26-28	15 1/2	15 1/2
30-35	12 1/2	11 1/2

PICNICS.

4-6	Green.	*S.P.
6-8	8 1/2	8 1/2
8-10	8 1/2	8 1/2
10-12	8 1/2	8 1/2
12-14	8 1/2	8 1/2

Short Shank 1/2 c over.

BELLIES.

(Square cut seedless)
(S. P. 1/4 c under D. C.)

6-8	Green.	*D.C.
8-10	17	16 1/2
10-12	17 1/2	16 1/2
12-14	17 1/2	16 1/2
14-16	17 1/2	16 1/2
16-18	17 1/2	16 1/2

*Quotations represent No. 1 new cure.

D. S. BELLIES.

14-16	Clear.	Rib.
16-18	14 1/2	14 1/2
18-20	14 1/2	14 1/2
20-22	14 1/2	14 1/2
22-24	14 1/2	14 1/2
24-26	14 1/2	14 1/2
26-28	14 1/2	14 1/2
30-35	14 1/2	14 1/2
40-50	14 1/2	14 1/2
50-60	14	13 1/2

D. S. FAT BACKS.

8-10	12
10-12	12 1/2
12-14	12 1/2
14-16	12 1/2
16-18	12 1/2
18-20	12 1/2
20-25	14 1/2

OTHER D. S. MEATS.

Extra Short Cleans	35-45	13 1/2 n
Extra Short Ribs	35-45	13 1/2 n
Regular Plates	6-8	11 1/2
Clear Plates	4-6	10 1/2
Jowl Butts		10 1/2
Green Square Jowls		12
Green Rough Jowls		11

LARD.

Prime Steam, cash	10.45
Prime Steam, loan	10.25
Refined, boxed, N. Y.—Export	unquoted
Neutral, in tierces	12.00
Raw Leaf	10.25

GERMAN HOGS AND LARD.

Top hogs at Berlin were quoted at \$17.25 per cwt. on October 31, as compared with \$17.19 a week earlier and \$15.05 at the same time last year. Lard in tierces at Hamburg was quoted at \$18.98 compared with \$19.01 the previous week and \$13.37 on Nov. 1, 1933.

I NCREASE THE SAUGE

TV
OL



**There are many types of sausage now
merchandised in "VISKINGS"
Are you profiting by all of them?**

Skinless Frankfurters	Corned Beef Sausage
Liver Sausage	Spinach Loaf
Jellied Tongue Loaf	Canadian Bacon
Chicken Loaf	Thuringer
Loaves with Back Fat Lining	Chili
Cervelat	Cottage Butts
Pork Sausage "PATTETTES"	Smoked Pork Sausage
Souse	Salami

"The Visking Formula Service" describes these and many more sausage items. Send for it without charge.



Reg. U. S. Pat. Off.

"VISKING" is the registered
of The Visking Corporation
its cellulose sausage casing

THE

K

33

SAUSAGE SALES

OF EVERY SALESMAN

... with ideas that vitalize his selling

Ask the Visking Representative to talk to your sales force ...
and see how your sausage poundage goes up the very next day.

EVEN the best of salesmen will occasionally "go stale"—and the average salesman is in frequent need of having "his batteries recharged." New ideas, new approaches, new merchandising helps give salesmen more confidence, more enthusiasm—and more results! Your salesmen will **WELCOME** a talk by the Visking Representative, because they can use the sales ammunition he brings them, and because he talks *their* language.

The Visking Representative can help you turn forgotten items in your line into *features*. He can show your men how to use sausage products as an entering wedge for the rest of your line. He has practical suggestions that could transform a junior salesman into a "star"—and even a star salesman into a better merchandiser. Ask him, when he comes around, to hold a sales meeting for you, or write us when you wish to see him.

. . . .

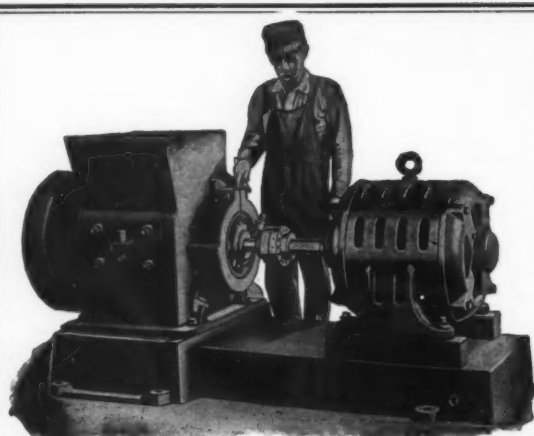
Over 70 patents issued by the United States and Foreign countries are owned by The Visking Corporation with many more pending. Purchasers of Viskings are licensed by The Visking Corporation to practice some of their patented processes during the preparation of food products when packaged in Viskings. However, licenses do not extend to the use of these patented processes in the preparation of products not to be packaged in Viskings.

ISKING CORPORATION

33 WEST SIXTY-FIFTH STREET • CHICAGO, ILLINOIS

Week ending November 17, 1934

Page 33



Grinders for By-Products Vibrating Screens

Heavier and more dependable construction and many exclusive improvements have made Williams Hammer Mills an overwhelming favorite with American packers and renderers. Grind tankage, bones, greasy cracklings and haak dry rendering materials. 30 sizes and types. For screening greasy cracklings and tankage, let us tell you about the "Full-Floating" Vibrating Screen.

Williams Patent Crusher & Pulverizer Co.

2708 North Ninth St., St. Louis, Mo.

87 W. Van Buren St.
Chicago

New York
15 Park Row

San Francisco
286 Rialto Bldg.



Williams
OLDEST AND LARGEST BUILDERS OF HAMMERMILLS IN THE WORLD
PATENT CRUSHERS GRINDERS SHREDDERS

ANIMAL GLUE INDUSTRY CODE.

A code of fair competition for the animal glue industry has been approved. In the order of approval, stipulation is made that certain sections of the code relating to labor shall remain in force for 60 days from the effective date of the code, and at the end of that time shall be superseded by specific provisions which are enumerated, unless on or before the expiration of 60 days the code authority shall amend or modify the present provisions, or justify their continuance.

The code as at present written specifies, with certain exceptions, that no employee shall be permitted to work in excess of an average of 40 hours a week in any six-months' period, or 48 hours in any one week. Provision is made for payment of time and one-third for overtime. There are exceptions from the basic work week employees who receive \$35 or more a week, and who are employed in a technical or professional capacity, but not including skilled operating personnel; employees in a managerial, supervisory or executive capacity, supervisors or highly skilled workers in continuous processes where restrictions would unavoidably reduce production; and salesmen engaged in the work of outside selling.

Employees engaged in emergency maintenance and emergency repair work would receive time and one-third for overtime. Watchmen have a maximum work-week of 56 hours, but are

not to be permitted to work more than six days in any seven-day period. Accounting, clerical, office, store and shipping service employees, and inside salesmen, are limited to an average of 40 hours a week averaged over three months. The limitation for employees on automotive or horse drawn passenger service is 46 hours per week, averaged over a working period of three months.

The code provides for a minimum wage of 40 cents an hour, except for employees engaged in light or non-hazardous work, whose minimum is 35 cents an hour. Employees on accounting, clerical and similar work, delivery or freight service will be paid a minimum of \$15 a week in cities of 500,000 population or more, and \$14 a week in all other parts of the United States. Messengers, junior clerks and others of like character, not exceeding five per cent of the total number of employees, will receive a wage of not less than \$12 a week.

The animal glue industry, the NRA Administrator states, includes the manufacturer of glues made from materials of animal origin other than casein. The industry is divided into hide glue and bone glue divisions, each using a different manufacturing process and competing in marketing problems in a few instances. There are about 25 concerns in the industry. Some are independent and others are connected with the meat packing or the leather industries.

M & M HOG

A single M & M Hog meets all grinding requirements of rendering plants. Takes fats, bones, carcasses, viscera, etc. Reduces everything to uniform degree of fineness at low operating cost! Let us analyze your requirements and make cost-cutting recommendations. Write!



BUILDS PROFITS

Saves steam, power, labor, space. Increases melter capacity. Makes ground product give up fat and moisture readily. Cuts operating costs!

OUR 80th ANNIVERSARY
MITTS & MERRILL, 1001-51 S. Water St., SAGINAW, MICH.
Builders of Machinery Since 1854

CUT YOUR GRINDING COSTS



STEDMAN'S Type "A" Hammer Mills are especially adapted for the reduction of packinghouse by-products, fish scrap, etc. Their extreme sectional construction saves time in changing hammers and screens and in the daily clean-up which is required where edible products are reduced.

Nine sizes—5 to 100 H.P.—capacities 500 to 20,000 pounds per hour. Write for catalog 302.

STEDMAN'S FOUNDRY & MACHINE WORKS
AURORA, INDIANA, U.S.A. FOUNDED 1834

EASTERN FERTILIZER MARKETS. (Special Report to The National Provisioner.)

New York, Nov. 14, 1934.

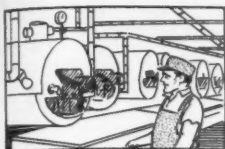
Ground tankage sold at \$2.40 and 10c and unground at \$2.10 and 10c f.o.b. local shipping points and stocks of tankage are rather heavy and buyers are scarce.

The last sales of dried blood were at \$2.60 per unit of ammonia and this material is held firm here at this price, bids below this having been refused. Stocks are light.

Japanese sardine meal has been selling and is offered at \$33.00 per net ton c.i.f. Atlantic coast ports for December-January shipment from Japan, with very little interest shown by buyers.

TALLOW CONSUMPTION HIGH.

Tallow was the most important of all animal fats used in the production of sulphonated oils and other soluble oils, greases and softeners, both in 1933 and 1931, according to a survey made by the U. S. Tariff Commission. Of the total of 29,386,483 lbs. of animal oils used in 1933, tallow constituted 16,130,501 lbs. In 1931 there was used 25,136,697 lbs. for the purpose, of which tallow constituted 12,199,945 lbs. Other packinghouse fats and oils used in 1933 were: Lard, 1,489,186 lbs.; neatfoot oil, 1,045,219 lbs. and other animal oils and greases 2,135,786 lbs. Fish oils, wool grease, stearic acid and red oil constituted the balance.



Tallow and Greases

Weekly Market Review



TALLOW—Tallow market at the seaboard was quiet, with prices steady the past week. No particular trading was traceable. The result was that market took on an awaiting attitude. Offerings at 4½c f.o.b. for extra appeared moderate to noticeably smaller, but demand was not active.

Consumers probably would have taken further quantities at last sales levels, but producers were not inclined to press any round offerings. While reports indicate a good consumer demand for soap, soapers have taken on quite a little stuff of late and appear inclined to wait out the situation.

According to well posted tallow men, about 20,000 long tons of foreign tallow, or approximately 44,800,000 lbs., mostly from Australia and Argentine, have been imported the past 2½ to 3 months. Included in this total, it is said, is some home produced tallow from United Kingdom and Continent. It is understood large packing interests have bought most of this tallow and are disposing of it here. Prices paid, it was said, range from 3½c lb. in bond, to 5c in bond. To those quotations must be added an import duty of one-half cent per pound.

At New York, special was quoted at 4½c; extra, 4½c f.o.b.; edible, 6½@6½c nominal.

At Chicago, trading in tallow continues dull, but there was a fairly good demand for later delivery at prices too low to attract sellers. At Chicago, edible was quoted at 6½c; fancy, 5½@5½c; prime packer, 5½@5½c; special, 4½c; No. 1, 4½c.

There was no London tallow auction this week. At Liverpool, Argentine tallow, November shipment, was unchanged at 21s 6d. Australian tallow at Liverpool, November shipment, was unchanged at 21s 3d.

STEARINE — An easier tone prevailed at New York, with sales at 8½c, off ¼c from previous business. At Chicago, market was quiet and about steady. Oleo was moderately quiet and was quoted at 8½c.

OLEO OIL—Routine conditions ruled at New York, with prices rather steady. Extra was quoted at 10@10½c; prime, 9½@10½c; lower grades, 9c.

At Chicago, demand was moderate. Market was rather steady, with extra quoted at 10c.

(See page 39 for later markets.)

LARD OIL—Demand at New York showed some improvement. Market was firmer and up ½@1c from a week ago, reflecting firmness in raw materials. No. 1 was quoted at 7½c; No. 2, 7½c; extra, 8½c; extra No. 1, 8½c;

prime, 13½c, winter strained was quoted at 8½c.

NEATSFOOT OIL—Market at New York was steady to ½c better than a week ago, with some betterment in demand reported. Extra was quoted at 8½c; No. 1, 8½c; pure, 12c; cold pressed, 16½c.

GREASES—Little or no change was noticeable the past week in market for greases at New York. Reports of outside greases coming in were again heard and attracted some attention, but there was no particular pressure of supplies on domestic market. On the other hand, demand was not aggressive.

There was some routine trading at steady prices, but on whole both sides showed a disposition to await developments. The tallow situation was without particular change.

At New York, yellow and house were quoted at 4½@4½c; A white, 4½@4½c; B white, 4½@4½c; choice white, 5½c nominal.

At Chicago, a fair movement of choice white and yellow greases for nearby shipment has been observed. On the whole offerings were steadily held. At Chicago, brown was quoted at 4c; yellow, 4½c; B white, 4½c; A white, 5c; choice white, all hog, 5½c.

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

Ammoniates.	
Ammonium sulphate, bulk, per ton, basis ex vessel Atlantic ports: November, 1934, to June, 1935, inclusive	@24.00
Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York	@nom.
Blood, dried, 16% per unit	@ 2.60
Fish scrap, dried, 11% ammonia, 10% B. P. L. f.o.b. fish factory	2.60 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L. c.i.f.	@ 33.00
Fish scrap, acidulated, 6% ammonia, 3% A.P.A. f.o.b. fish factories	2.00 & 50c
Soda nitrate, per net ton; bulk. Nov. to June, 1935, inclusive...	@ 23.50
in 200-lb. bags	@ 24.80
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	@ 25.50
Tankage, unground, 9@10% ammonia, 15% B. P. L. bulk	2.40 & 10c
	2.10 & 10c

Phosphates.	
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.	@ 23.50
Bone meal, raw, 4½ and 50 bags, per ton, c.i.f.	@ 25.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat	@ 8.50
Potash Salt.	
Manure salt, 30% bulk, per ton	@ 12.90
Kalmit, 14% bulk, per ton	@ 8.50
Muriate, in bulk, per ton, 40c unit K ₂ O	@ 35.00
Sulphate in bags, per ton	@ 35.00
Shipment Nov., '34, to April, '35.	

Dry Rendered Tankage.	
50% unground	@ 40
60% ground	@ 45

LARD AND GREASE EXPORTS.

Exports of lard from New York City, Nov. 1, 1934, to Nov. 14, 1934, totaled 3,233,585 lbs.; tallow, none; greases, none; stearine, 45,600 lbs.

By-Products Markets

Chicago, Nov. 15, 1934.

Blood.

Unground dried blood quoted at \$2.85 @3.00 nominal per unit of ammonia, unchanged.

	Unit Ammonia.
Ground	\$2.95@3.10n
Unground	2.85@3.00n

Digester Feed Tankage Materials.

Offers being made at \$2.25 & 10c. Inquiries better for high-grade product.

	Unit Ammonia.
Unground 10 to 12% ammonia	\$2.00@2.25 & 10c
Unground, 8 to 10%	1.95@2.20 & 10c
Liquid stick	@1.50

Dry Rendered Tankage.

Buying interests more active. Offerings moderate.

Hard pressed and exp. unground per unit protein	\$.40@ .45
Soft prod. pork, ac. grease & quality, ton	@40.00
Soft prod. beef, ac. grease & quality, ton	@35.00

Packinghouse Feeds.

Situation unchanged; prices steady with last week.

	Carlots.
Digester tankage meat meal, 60%	\$40.00
Meat and bone scraps, 50%	@35.00
Steam bone meal, 65%, special feeding, per ton	@ 25.00
Raw bone meal for feeding	@ 30.00

Fertilizer Materials.

Producers asking \$2.10@2.25 & 10c Chicago.

High grd. tankage, ground, 10@12% am.	\$2.10@2.25 & 10c
Bone tankage, ungrd., low gd., per ton	@13.00
Hoof meal	2.40@ 2.50

Bone Meals (Fertilizer Grades.)

Prices steady with last week.

Steam, ground, 3 & 50	\$17.00@18.00
Steam, unground, 3 & 50	15.00@16.00

Horns, Bones and Hoofs.

Little change; prices largely nominal.

Horns, according to grade	\$55.00@55.00
Mfg. shin bones	55.00@55.00
Cattle hoofs	@20.00
Junk bones	12.00@14.00

(Note—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

Gelatine and Glue Stocks.

Jaws, skulls and knuckles are nominally \$16.00.

	Per ton.
Kip stock	\$ 8.00
Calf stock	@18.00
Sinews, pizzles	@10.00
Horn piths	@16.00
Cattle jaws, skulls and knuckles	16.00@16.50
Hide trimmings (new style)	@ 8.00
Hide trimmings (old style)	@10.00
Pig skin scraps and trim, per lb.	5@ 5½c

Animal Hair.

Market continues dull; little trading.

Summer coil and field dried	% @ ¾c
Winter coil dried	1 @ 1¼c
Processed, black, winter, per lb.	6 @ 6½c
Processed, grey, winter, per lb.	5 @ 5½c
Cattle switches, each*	1½ @ 2c

*According to count.

Watch the "Wanted" and "For Sale" page for business opportunities and bargains in equipment.

SOUTHERN MARKETS

New Orleans

(Special Wire to The National Provisioner.)

New Orleans, La., Nov. 15, 1934.—Cotton oil futures $\frac{1}{8}$ @ $\frac{1}{4}$ c lb. up for the week. Crude sales large at 8c lb. in all directions with most mills now holding for $8\frac{1}{4}$ @ $8\frac{1}{2}$ c lb. Bleachable firm at around 9c lb. loose New Orleans with only small lots offering. Seed advancing. Quite a number of mills are dormant, preferring to crush seed on hand after Jan. 1. Sentiment bullish, especially for spring and summer when highest lard prices with reduced supplies are expected.

Memphis

(Special Wire to The National Provisioner.)

Memphis, Tenn., Nov. 15, 1934.—Crude cottonseed oil 8c lb. bid for Valley; forty-one per cent protein cottonseed meal, \$36.75.

MEMPHIS PRODUCTS MARKETS.

(Special Report to The National Provisioner.)

Memphis, Tenn., November 14, 1934.

In active trading, cottonseed meal scored a good advance notwithstanding an indifferent interest from consuming quarters. The market opened higher with the advance holding throughout the day. March sold in quantity at \$37.60; December at \$36.75 to \$36.85; January at \$37.00 and May at \$38.00, with small quantities of December transferred into March at 70c and January to May at \$1.00. A good buying interest prevailed on reports of sales of the actual at

premiums over the futures. The close was steady at advances of 25c to 30c.

While trading in cotton seed was negligible, the market advanced in sympathy with meal, showing an advance on the old months of 50c to \$1.00.

IMPORTS OF FATS AND OILS.

Imports of foreign fats and oils and oil-bearing materials during the first nine months of 1934 totaled 699,979,000 lbs., compared with 775,868,000 lbs. in the like period of 1933, and 524,373,000 lbs. in the 1932 period. Of the 1934 total, animal fats and oils imported amounted to 7,512,000 lbs.; in 1933 to 4,888,000 lbs.; in 1932, 5,511,000 lbs.

Cocoa oil imports increased in 1934 amounting to 259,326,000 lbs. against 223,237,000 lbs. in 1933 and 198,653,000 in the 1932 period. Palm oil imports declined, totaling only 128,821,000 lbs. in the nine-month period of 1934, compared with 216,424,000 lbs. in 1933 and 159,099,000 in 1932.

Copra imports declined, totaling 146,659,000 lbs. in the 1934 period against 231,413,000 in 1933 and 151,541 in 1932.

OIL MILLS TAKE PEANUT CROP.

Oil mills bought 28,000 tons of peanuts from farmers during October for crushing purposes. The entire quantity came from the 1934 crop, of which the October purchase represents 5.3 per cent. Only about 7,000 tons of the total were crushed during the month. Practically all purchases and crushing during the period took place in the Southeastern peanut area.

PRODUCTION AND CONSUMPTION OF COTTON SEED AND PRODUCTS.

Cotton seed received, crushed, and on hand, and cottonseed products manufactured, shipped out, and on hand for three months, ended October 31, 1934, and 1933.

COTTON SEED RECEIVED, CRUSHED, AND ON HAND (TONS).

	Received at mills*		Crushed		On hand at mills	
	Aug. 1 to Oct. 31, 1934.	1933.	Aug. 1 to Oct. 31, 1934.	1933.	1934.	1933.
United States	2,249,124	2,255,420	1,236,655	1,399,976	1,235,230	1,076,382
Alabama	189,814	107,003	117,613	75,242	87,288	34,725
Arizona	21,250	11,348	10,929	4,575	10,449	6,681
Arkansas	204,182	180,319	94,989	109,653	114,274	86,656
California	64,601	17,859	25,385	11,579	39,396	9,207
Georgia	246,746	158,978	162,507	128,817	110,249	41,652
Louisiana	122,335	96,648	76,739	62,153	49,136	37,073
Mississippi	357,245	238,009	150,471	138,618	226,080	166,128
North Carolina	112,626	93,187	68,187	68,508	49,509	44,623
Oklahoma	51,149	225,062	38,131	128,903	31,023	123,441
South Carolina	95,939	69,672	63,323	58,257	33,687	12,051
Tennessee	208,093	159,176	107,899	115,549	125,348	88,899
Texas	531,618	792,836	302,608	483,726	331,771	408,413
All other states	49,457	30,884	22,874	14,093	27,061	16,853

*Includes seed destroyed at mills but not 222,761 tons and 220,938 tons on hand Aug. 1 nor 25,873 tons and 9,818 tons reshipped for 1934 and 1933 respectively.

COTTONSEED PRODUCTS MANUFACTURED, SHIPPED OUT, AND ON HAND.

Item.	Season.	On hand		Produced Aug. 1		Shipped out Aug.		On hand	
		Aug. 1.	Oct. 31.	to Oct. 31.	1933.	1 to Oct. 31.	1933.	Oct. 31.	1933.
Crude oil	1934-35	34,406,287	376,892,041	376,892,041	337,071,710	97,751,793			
(pounds)	1933-34	51,269,417	431,233,432	431,233,432	357,442,528	*146,106,935			
Refined oil	1934-35	1656,804,830	**285,006,531	**285,006,531		†401,439,705			
(pounds)	1933-34	676,351,574	265,577,850	265,577,850		678,205,201			
Cake and meal	1934-35	124,572	553,924	553,924	421,087	237,409			
(tons)	1933-34	160,874	628,754	628,754	475,905	313,723			
Hulls	1934-35	30,958	324,368	324,368	216,069	138,657			
(tons)	1933-34	76,686	382,804	382,804	290,470	169,110			
Linters	1934-35	75,958	261,411	261,411	191,827	145,542			
(running bales)	1933-34	70,786	244,567	244,567	173,126	142,227			
Hull fiber	1934-35	646	14,491	14,491	11,923	3,214			
(500-lb. bales)	1933-34	985	14,694	14,694	11,062	4,597			
Grabbots, notes, etc.	1934-35	3,970	10,683	10,683	6,813	7,840			
(500-lb. bales)	1933-34	3,216	10,127	10,127	6,849	6,494			

*Includes 4,378,638 and 15,245,373 pounds held by refining and manufacturing establishments and 9,998,890 and 22,963,320 pounds in transit to refiners and consumers August 1, 1934, and October 31, 1934, respectively.

†Includes 3,605,195 and 7,962,685 pounds held by refiners, brokers, agents, and warehousemen at places other than refineries and manufacturing establishments and 5,153,478 and 4,606,275 pounds in transit to manufacturers of lard substitute, oleomargarine, soap, etc., August 1, 1934, and October 31, 1934, respectively.

**Produced from 308,574,575 pounds of crude oil.

MARGARINE EDUCATION.

As a part of its campaign to make margarine more generally available to the consumer, the Institute of American Fats and Oils has issued a bulletin entitled "The Wholesomeness and Food Value of Margarine." The material was prepared by Lois Dowdle Cobb, director of the home economics department of the Institute, in collaboration with Dr. J. S. Abbott, director of the Institute of Margarine Manufacturers.

Aside from the fact that the use of edible fats and oils of both animal and vegetable origin in the manufacture of margarine brings a better return to the farmer than if they are used in the soap kettle, is the fact that in margarine a low cost fat food can be furnished to the great mass of buyers of limited income.

Students of social problems agree that about one-third of the population of the United States, or approximately 40,000,000 people, can not buy butter because of price; also that the price of margarine is usually about one-half that of butter and "many people who would buy it can not do so because of a system of licensing retail dealers that greatly restricts distribution, often to the point of preventing the sale of margarine."

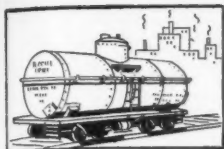
The bulletin defines margarine, discusses the need of fat in the diet and how margarine meets this need, tells how margarine is made, that it is clean, that it is an adequate fat for growing children, gives its food value, its vitamin content, and something of its acceptance.

"No article of food has ever been so completely supervised and controlled by our federal government," the bulletin points out. "Every step in the manufacture and sale of the product is subject to the most rigid and efficient inspection service."

It is doubtful whether an increase in the consumption of margarine would influence butter consumption adversely. In Denmark, for example, the consumption of butter is very high but the Danes also consume an average of around 45 lbs. of margarine per capita. In the United States the per capita consumption of margarine is very small indeed amounting to only about 2 lbs.

The effort of the Institute of Fats and Oils is to make it possible for that large group of low-income buyers to have a pure, nutritious spread, that will furnish the needed fat in the diet and at the same time an outlet for the large production of domestic fats and oils. There is no desire to infringe on the market for butter but rather to make margarine available to those people who at the present time can buy neither margarine nor butter.

The bulletin is receiving widespread distribution and copies can be secured on request from the Institute, located in the Woodward Bldg., Washington, D. C.



Vegetable Oils

Weekly Market Review



Trade Active and General—Market Makes New Highs—Undertone Strong—Sentiment Bullish—Crude Firm—Consumption Report Satisfactory—Lard Firm.

In a week of considerable activity, cottonseed oil futures market again easily made new highs for season. Trade was of a general character, with speculative interest growing as prices advanced. Houses with western, southern and Wall st. connections were on both sides most of week, but appeared to be buyers on balance. Hedge selling was again rather light.

The stimulus to values was the favorable reports on consumption, a bullish interpretation being placed upon the government statistical report. Indications were that distribution continued on an unusually satisfactory scale so far this week. Western lard market went into new high ground for season. This gave added impetus to the steadily strengthening statistical position of cottonseed oil itself.

Crude markets in South were moderately active and at new high levels for the season, with sales at 8c in all sections. Government report on crude indicated mills are moving oil rather rapidly. Up to the end of October mills produced 376,892,041 lbs. of crude oil and had on hand at the end of last month 59,843,100 lbs.

Oil Consumption High.

The October statistical report was somewhat of a surprise. Consumption of cotton oil last month was 360,024 bbls., compared with 257,298 bbls. last year, an increase of about 103,000 bbls. Distribution last month exceeded expectations and served to belie reports current that heavy distribution the first two months of season was largely the result of replenishment of stocks on the part of distributors. Oil consumption the first three months of present season has been 1,198,000 bbls., compared with 730,000 bbls. the same time last year, an increase of 468,000 bbls.

Seed receipts this season have been 2,249,000 tons, approximately the same as last season. With the much smaller cotton crop this year, seed receipts should begin to fall off considerably. And as seed receipts drop in comparison to the size of the crop, the statistical position of oil will undoubtedly strengthen considerably.

At end of last month, visible supply of oil in all positions was around 2,245,000 bbls., compared with 2,771,000 bbls. last year. It is this steadily decreasing supplies of oil—the result of smaller crop and larger consumption to date—that is making for the rather

general belief that oil prices ultimately will seek still higher levels.

Better Outside Markets Helpful.

Considerable realizing developed after the consumption report made its appearance. A slight setback from the best levels resulted, but at no time did market show any signs of weakening. Commission house buying on resting orders was apparent on small setbacks. This served to check ring operations for a natural setback which some felt was overdue.

Lard stocks continued to go down, a fact not being overlooked by oil traders. United States cold storage holdings of lard on November 1 were 107,453,000 lbs., against 128,054,000 lbs. the previous month, 133,693,000 lbs. on November 1 last year, and a five-year November 1 average of 68,785,000 lbs.

COCOANUT OIL—A slightly steadier tone was noted, and some business was put through at 3c for tanks. Offerings were not quite as free as they have been, but demand was not particularly large.

CORN OIL—Buyers and sellers appeared to be apart, but market had a rather firm undertone, influenced, in part, by strength in cottonseed oil. Some business passed at 8½c, up ¼c from previous sales. Later in week buyers were said to be interested at 8½c. Western mills were asking 8½c, and offerings were light.

SOYA BEAN OIL—Tone of market at New York was firmer following strength in other oils and firmer ideas on part of mills. Latter were asking 6½c f.o.b., but some thought this might be shaded. Reports were current that supplies are rather light.

PALM OIL—Market at New York was quiet early part of week, but appeared easier later, particularly on African oil. Spot Nigre was quoted at 3½c New York; shipment, 3.20c; 12½ per cent acid, 2.85c. Sumatra oil was earlier and quoted about 3c.

PALM KERNEL OIL—Little doing in this quarter, and market was notably unchanged at 2.05c bulk in bond New York, equal to 3.05c delivered.

OLIVE OIL FOOTS—Demand at New York was rather moderate and tone was easier. Foots were quoted at about 7c.

RUBBERSEED OIL—Market nominal.

SESAME OIL—Market nominal.

PEANUT OIL—Demand was modest, but market was firmer with competing oils, sellers asking 8½c New York.

COTTONSEED OIL—Demand for store oil was good at New York, and market firmed with futures. Crude oil

moved in fair way this week, with last business at 8c in all sections.

Market transactions at New York:

Friday, November 9, 1934.

	—Range—			—Closing—	
	Sales.	High.	Low.	Bid.	Asked.
Spot	a
Nov.	895	a
Dec.	3	910	897	905	a 912
Jan.	7	910	895	904	a 910
Feb.	905	a 915
Mar.	21	918	900	911	a 913
April	924	a 924
May	51	934	923	925	a 927
June	928	a 938

Sales 82 contracts; crudes, 7½c bid.

Saturday, November 10, 1934.

Spot	a
Nov.	915	a 920
Dec.	9	921	915	915	a 920
Jan.	915	a 921
Feb.	916	a 921
Mar.	32	923	921	921	a trad
April	922	a 932
May	21	937	935	935	a trad
June	935	a 945

Sales, 62 contracts; crudes, 8c sales.

Monday, November 12, 1934.

HOLIDAY—No market.

Tuesday, November 13, 1934.

Spot	a
Nov.	915	a Bid
Dec.	1	917	917	917	a trad
Jan.	17	923	905	912	a 915
Feb.	3	924	924	918	a 928
Mar.	69	926	919	922	a trad
April	923	a 933
May	48	942	934	936	a 939
June	940	a 950

Sales, 138 contracts; crudes, 8c sales.

Wednesday, November 14, 1934.

Spot	a
Nov.	905	a Bid
Dec.	11	912	912	915	a 921
Jan.	7	910	906	910	a 915
Feb.	913	a 923
Mar.	38	920	916	919	a 921
April	922	a 932
May	20	934	930	934	a trad
June	935	a 945

Sales, 86 contracts; crudes, 8c sales.

Thursday, November 15, 1934.

Dec.	922	913	920	a 925
Jan.	920	910	918	a
Mar.	923	916	923	a
May	937	930	937	a

(See page 39 for later markets.)

COTTONSEED PRODUCT EXPORTS.

Exports of cottonseed products for two months ending Sept. 30, 1934:

	1934.	1933.
Oil, crude, lbs.	999,778	11,452
Oil, refined, lbs.	701,183	640,839
Cake and meal, tons of 2,000 lbs.	1,319	11,217
Linters, running bales	38,380	21,006

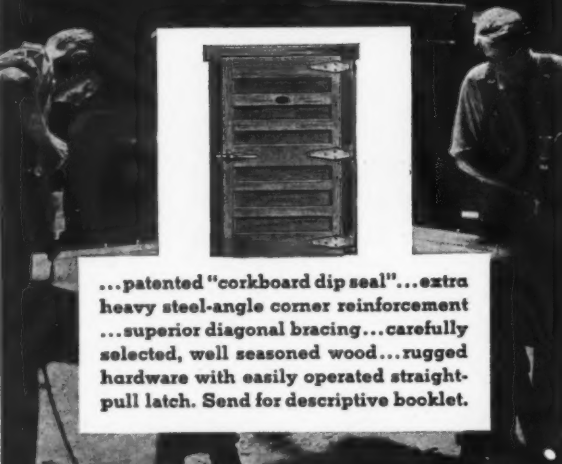


PEACOCK BRAND
PACKINGHOUSE SPECIALTIES

QUALITY
IS ALWAYS
IN STYLE
WHEN
YOUR
SAUSAGE
AND OTHER
PROCESSED MEATS
ARE PREPARED
WITH
PEACOCK BRAND
PRODUCTS

Wm J. Stange Co.
CHICAGO

COLD STORAGE DOORS
... As York Builds Them



...patented "corkboard dip seal"...extra heavy steel-angle corner reinforcement...superior diagonal bracing...carefully selected, well seasoned wood...rugged hardware with easily operated straight-pull latch. Send for descriptive booklet.

York Ice Machinery Corporation, York, Pennsylvania
Send booklet describing York Cold Storage Doors

Name _____
Street _____
City _____ State _____

"HALLOWELL"



Pat. Applied for

Fig. 1053 - "Hallowell" Sausage - Meat Truck

While designed for the Sausage Department, can be used wherever a low box truck is suitable. With every joint welded, not a rivet anywhere, every corner rounded and all surfaces smooth and galvanized, it's easy to keep the "Hallowell" spotlessly clean. Top is flanged, as shown. Made in 3 standard sizes but can be furnished to any dimension wanted.

GET BULLETIN 449

STANDARD PRESSED STEEL CO.

BRANCHES
BOSTON
CHICAGO
DETROIT

JENKINTOWN, PENNA.
BOX 550

BRANCHES
NEW YORK
SAN FRANCISCO
ST. LOUIS

Effective Protection
for all products



WYNANTSKILL Stockinettes are well made, close-knit and durable. They form effective protection for all meat products, fresh and cured. They protect against dirt, contamination and rough handling and increase the effectiveness of processing operations, saving many times their cost through reduced shrinkage. Write today for samples and prices!

Beef Loin Bag
BEEF - HAM - SHEEP
LAMB-BACON-FRANK
and CALF BAGS

Write for Samples
WYNANTSKILL MFG.CO. TROY N.Y.

Fred K. Higbie
417 S. Dearborn St.
Chicago, Ill.

E. J. Donahue
47 Rossmore Road
Jamaica Plain, Mass.

Represented by
R. P. McDermott
153 Harding Road
Columbus, Ohio

C. M. Ardizzone
9042—11st Ave.
Corona, L. I., N. Y.

Jos. W. Gates
131 W. Oakdale Ave.
Glenside, Pa.

W. J. Newman
1005 Pearl St.
Alameda, Calif.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions.

Market for hog products was quieter and about steady latter part of week, with trade mixed. Cash trade was fair. Chicago lard stocks decreased 6,271,000 lbs. during first half of November to 65,264,000 lbs. against nearly 78,000,000 lbs. last year.

Cottonseed Oil.

Cotton oil was active and independently strong, making new highs today. There was persistent commission house buying and an absence of pressure against actual oil. Crude quoted 8½c lb. bid in all sections, a new high.

Quotations on bleachable cottonseed oil at New York Friday noon were: Dec., \$9.36@9.39; Jan., \$9.32@9.35; Mar., \$9.37; May, \$9.50.

Tallow.

Tallow, extra, 4½c, f.o.b.

Stearine.

Stearine, 8½c plants.

Friday's Lard Markets.

New York, Nov. 16, 1934. — Lard, prime western, \$8.90@9.00; middle western, \$8.80@8.90; city, 8½c nom.; refined Continent, 9½@9¼c; South American, 9¼@9¾c; Brazil kegs, 9¢ @9½c.

MEAT IMPORTS AT NEW YORK.

Principal meat imports at New York for the week ended Nov. 10, 1934:

Point of origin.	Commodity.	Amount.
Argentina—Canned corned beef.....	108,632 lbs.	
Brazil—Canned corned beef.....	215,931 lbs.	
Canada—Bacon.....	3,009 lbs.	
Canada—Pork tenderloin.....	1,690 lbs.	
Canada—Sausage.....	682 lbs.	
Czechoslovakia—Sausage.....	30 lbs.	
Denmark—Liverpaste.....	1,323 lbs.	
England—Meat paste.....	1,289 lbs.	
Germany—Smoked ham.....	4,405 lbs.	
Germany—Sausage.....	3,567 lbs.	
Germany—Bacon.....	371 lbs.	
Hungary—Sausage.....	1,100 lbs.	
Ireland—Smoked meats.....	6,288 lbs.	
Italy—Sausage.....	1,375 lbs.	
Norway—Meat cakes.....	870 lbs.	
Sweden—Sausage.....	550 lbs.	
Switzerland—Soup powder.....	2,930 lbs.	
Switzerland—Bouillon cubes.....	2,312 lbs.	
Holland—Smoked ham.....	11,451 lbs.	
Uruguay—Canned corned beef.....	116,370 lbs.	

OCEAN MEAT RATES UP AGAIN.

Special reduced export rates of ocean steamship and railroad lines, which were established during the summer season of 1934 to meet competition from lake steamers, expired on November 15, according to a bulletin issued this week by the Institute of American Meat Packers. On that date the export rates, both railroad and steamship, were restored to the basis which prevailed during the first four months of this year.

HULL OIL MARKETS.

Hull, England, Nov. 14, 1934. — (By Cable.)—Refined cottonseed oil, 18s 6d; Egyptian crude cottonseed oil, 16s 6d.

BRITISH PROVISION MARKETS.

(Special Cable to The National Provisioner.)

Liverpool, Nov. 16, 1934.

General provision market steady but dull, with a poor demand for hams and a fair demand for lard.

Friday's prices were as follows: Hams, American cut, 84s; hams, long cut, 92s; Liverpool shoulders, square, none; picnics, none; short backs, unquoted; bellies, English, exhausted; Wiltshires, unquoted; Cumberlands, exhausted; Canadian Wiltshires, 81s; Canadian Cumberlands, 75s; spot lard, 46s 9d.

LIVERPOOL PROVISION MARKETS.

Prices per 100 lbs. of quality product at Liverpool, on October 31, compared:

	Oct. 31, 1934.	Oct. 24, 1934.	Nov. 1, 1933.
American green bellies.....	Nom.	Nom.	\$13.64
Danish green sides.....	\$19.84	\$19.97	18.82
Canadian green sides.....	18.43	18.32	13.54
American short green hams.....	18.88	18.93	14.57
American refined lard.....	9.37	9.26	7.59

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Nov. 16, 1934, show exports from that country were as follows: To the United Kingdom, 20,189 quarters; to the Continent, 10,103. Exports the previous week were: To England, 182,734 quarters; to Continent, 2,011 quarters.

Watch the Markets!

It's just as important to know the market when prices are low as when they are high.

It is vital to know the market when prices are fluctuating up or down.

The time seems near when market fluctuations upward can be looked for. *In such times it is easy to buy or sell a car of product anywhere from ¼c to 1c under the market.*

A car sold at ¼c under the market costs the seller \$37.50; at ½c under he loses \$75.00; at ¾c under he loses \$112.50; at 1c under he loses \$150.00.

The same is true of BUYERS of carlot product. If they pay over the going market they stand to lose similar amounts.

THE NATIONAL PROVISIONER'S DAILY MARKET SERVICE gives an exact reflection of the market and the market price on each of the full trading days of the week.

Cost of this service for a whole year can be more than saved in a single carlot transaction made at ¼c variation from actual market price.

Information furnished by THE DAILY MARKET SERVICE is vital to anyone handling meats on a carlot basis. For full information, write THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

MEAT PRICES SET THE PACE.

Downward trend in food prices as a whole is due in large part to falling prices of meats, the U. S. Bureau of Labor Statistics states in its report of retail food prices as of October 23, 1934. Every commodity in the meat group moved downward during the period covered. Average decline for all meats was 1.6 per cent. Cereal and dairy products each decreased only one-tenth of 1 per cent, while other foods including fruits and vegetables, eggs, beverages and sugar moved up seven-tenths of 1 per cent.

While all meat prices are higher than those of a year ago, they are anywhere from 21½ to 45 per cent lower than in the like period of 1929. When compared with two weeks earlier, prices on October 23 were 2 per cent lower on sliced bacon, 1.1 per cent lower on chuck roast, 1.7 per cent on sliced ham, 2.8 on leg of lamb, nine-tenths of 1 per cent on plate beef, 1.5 per cent on pork chops, four-tenths of one per cent on rib roast, 2.3 per cent on round steak and 1.8 per cent lower on sirloin steak.

INSTITUTE IN NORTHWEST.

Appointment of F. A. Danielson of the Carstens Packing Company, Tacoma, Wash., as regional chairman of the Institute of American Meat Packers for the Northwestern region has been announced by President Wm. Whitfield Woods of the Institute. Other representatives of meat packing establishments in the Pacific Northwest appointed to the regional committee are W. H. Bristol, Bristol Packing Co., Lewiston, Idaho; F. B. Carter, Frye and Co., Seattle, Wash.; Curtis B. Cross, Valley Packing Co., Salem, Ore.; B. C. Darnall, Swift & Company, North Portland, Ore.; O. D. Gibson, Gibson Packing Co., Yakima, Wash.; and G. E. Schille, Armour and Company, Spokane, Wash. Simultaneously Mr. Woods announced appointment of Mr. Schille as local chairman of the Institute for the Spokane area. Other members of this area committee are W. H. Bristol; R. S. Hathaway, John Lewis Co.; C. G. McDonald, United Dressed Meats, and H. A. Mady, Carstens Packing Co., all of Spokane.

FAT MARKETS IN FRANCE.

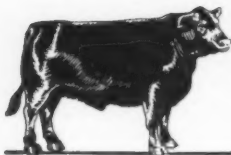
(Special Report to The National Provisioner.)

Paris, October 31, 1934.

During October, the market for French lard was very weak and resales of American steam lard were again made for re-exportation from France.

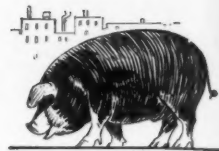
First grade edible refined cotton oil of European makes were quoted from 21 pounds to 22 pounds, 15 shillings during October.

Paris official quotation for technical tallow went up from 127.50 francs per 100 kilos to 137.50 francs during first half of October, and declined to 125 francs during the latter part of the month.



Live Stock Markets

Weekly Review



CHICAGO

Reported by U. S. Bureau of Agricultural Economics.

Chicago, Nov. 15, 1934.

CATTLE—Compared with last Friday: Better grade long yearlings, light and heavy steers, 25c higher, instances more on meager supply longfed heavy steers scaling 1,200 lbs. upward; extreme top, \$9.90; best light steers, \$9.50; strictly good and choice light yearling steers, about steady; lower grade steers and yearlings, all representative weights, 25c lower, inbetween grades very uneven. Killing quality was generally plainer; supply of westerns abating, warmed up and shortfed steers expanding; best 1,050-lb. yearlings, \$8.75; long yearlings, \$9.25; meager supply strictly grainfed heifers, weak; common kinds, 25c lower; inbetween grades, 50c down, instances more. Best fed heifers, \$8.35 in load lots; all cows, unevenly 25@50c lower; bulls, 35@50c lower; practical top on weighty sausage offerings late, \$2.85; vealers, 50c lower at \$6.00 downward, few \$6.50. Growing scarcity of longfed bullocks accounted for the advance on such offerings.

HOGS—Compared with last Friday: Market generally 5@10c higher on all classes; shipper demand narrow, but local interests aggressive buyers. Week's top, \$6.10, paid at close; better grade 240 to 350 lbs., \$6.00@6.10; 170 to 230 lbs., \$5.50@6.05; light lights, \$4.75@5.50; slaughter pigs, \$3.25@4.25; good packing sows, \$5.70@5.85.

SHEEP—Week's top natives, \$7.10; closing top, \$6.65; late bulk natives and

fed western "comebacks," \$6.25@6.50, although \$6.75@7.00 paid rather freely at week's high time; clipped lambs, \$6.00@6.25; yearlings, \$5.25@6.10; slaughter ewes, \$1.25@2.25.

SIoux CITY

Reported by U. S. Bureau of Agricultural Economics.

Sioux City, Ia., Nov. 15, 1934.

CATTLE—Beef steers and yearlings, 15@25c lower, better grades off least; fat she stock, steady to 15c lower. Better grade heifers showed little change; beef cows indicated full downturn. Carlots long yearlings and medium weight heaves, \$8.00@8.35; bulk, \$5.50@7.25; choice kosher heifers, above \$7.00; several loads good short feds, \$5.75@6.35. Greater share of beef cows brought \$2.25@2.85; low cutters and cutters, \$1.65@2.10. Bulls declined 25c; medium grades, \$2.75 down. Vealers indicated little change; choice lights reached \$6.00; heavy calves, 25@50c lower, with most sales below \$4.00.

HOGS—Closing top held at \$5.75, with most good to choice 210- to 325-lb. butchers clearing at \$5.60@5.75; good 170- to 200-lb. lights, \$5.00@5.60; 140- to 170-lb. selections, \$4.00@5.00; 130- to 140-lb. light lights, \$3.25@4.00; slaughter pigs, \$2.25@3.25; few to \$3.50; packing sows, \$5.40@5.55.

SHEEP—Week's top \$6.85 early on strictly choice natives; bulk desirable natives and fed lambs, \$6.00@6.25. Early sessions found good to choice range offerings at \$6.25@5.45; fed clipppers, \$6.15@6.35; yearlings at midweek, \$5.35@5.50; fat ewes, \$2.25 down.

KANSAS CITY

Reported by U. S. Bureau of Agricultural Economics.

Kansas City, Kans., Nov. 15, 1934.

CATTLE—Most of supply was short feds that sold at 15@25c lower levels; few best fed heifers, unchanged; short fed kinds, 25@50c off. Choice 983-lb. yearlings and 1,129-lb. steers made \$8.50 for week's top; several loads of well-finished arrivals, \$8.00; majority of short feds, \$5.00@6.75; slaughter cows, steady to 25c lower, lower grades off most. Bulls were reduced around 25c; vealers ruled 50c@1.00 off; late top, \$6.00.

HOGS—Most good to choice 190 lbs. and up, \$5.80@5.90; 170- to 190-lb. weights, \$5.40@5.85; underweights, slow and weak, especially plainer grades; most 140- to 160-lb. averages, \$4.25@5.25; packing sows, 15@25c higher. Late sales bulked at \$5.35@5.65, a few up to \$5.75.

SHEEP—Shorn lambs, 25@35c lower. Choice native and range lambs, \$6.35@6.50; best clipppers, to \$6.25 on Wednesday, final sales, from \$6.00 down. Mature sheep, steady to 25c higher for week; odd lots fat ewes, \$2.75; others, \$2.25@2.50.

ST. LOUIS

Reported by U. S. Bureau of Agricultural Economics.

East St. Louis, Ill., Nov. 15, 1934.

CATTLE—Compared with last Friday: Steers mostly steady, spots 15@25c lower; mixed yearlings and heifers, 25@50c lower; cows, cutters and sau-

HOGS — SHEEP — CALVES — CATTLE

H. L. SPARKS & CO.

National Stock Yards, Ill.—Phone East 6261
Mississippi Valley Stock Yds., St. Louis, Mo.
Phone Calfax 6900 or L. D. 299
Springfield, Mo.—Phone 3330

Graybill & Stephenson

Order Buyers of Hogs
KANSAS CITY STOCK YARDS
The Market of Quality
Kansas City, Mo.

HOG BUYERS ONLY

Watkins-Potts-Walker

National Stock Yards Indianapolis
Illinois Indiana
Phone East 21 Phone Lincoln 3007

Order Buyer of Live Stock

L. H. McMURRAY

Indianapolis, Indiana

BEN SHEPPARD

Order Buyer of Live Stock
Springfield, Mo. Telephone 2322

Do you buy your Livestock
through Recognized Purchasing Agents?

sage bulls, 15@25c lower; low cutters, 10@15c lower; vealers, 50c lower; bulk steers, \$5.25@7.00; 941-lb. yearlings and 1,312-lb. matured steers topped at \$8.00. Bulk of mixed yearlings and heifers scored \$4.00@6.00; top mixed yearlings, \$7.00; straight heifers, \$6.25; most beef cows, \$2.25@3.00; top, \$4.00; cutters and low cutters, largely \$1.25@2.00. Period closed with top sausage bulls \$3.00; vealers, \$6.50.

HOGS—Packing sows advanced 25c and best butcher hogs topped at \$6.10, with bulk 190 to 300 lbs., \$5.75@6.00 and packing sows mostly \$5.15@5.50.

SHEEP—Fat lambs, 15@25c lower for week; sheep, steady. Best lambs topped at \$7.00; bulk, \$6.50@6.75; late sales, \$6.65 down; heavy lambs, down to \$5.50; and throwouts, \$3.50@4.50; yearlings, \$5.60@6.00; fat ewes, \$1.50@2.50.

OMAHA

Reported by U. S. Bureau of Agricultural Economics.

Omaha, Neb., Nov. 15, 1934.

CATTLE—Current prices are weak to 25c lower than Friday of last week; she stock, weak to 25c lower; bulls, 25 @40c lower; vealers, steady. Week's top of \$8.85 paid for strictly choice medium weight steers averaging 1,281 lbs.; choice long yearlings, to \$8.75.

HOGS—Hog market averaged mostly 10c higher; top Thursday, \$5.80, with following bulks: Good to choice 200 lbs. up, \$5.60@5.80; 180 to 200 lbs., \$5.40@5.60; 160 to 180 lbs., \$4.75@5.40; 140 to 160 lbs., \$4.00@4.75; slaughter pigs, \$2.50@4.00; packing sows, \$5.35@5.50; stags, \$4.25@5.00.

SHEEP—Lambs, 25@50c lower, most decline on fed clipped offerings; yearlings and aged sheep, steady; Thursday's bulk sorted native and fed woolled lambs, \$6.00@6.25; extreme weight natives, down to \$5.25; best fed clipped lambs, \$5.90; choice fed yearlings, up to \$5.25; good and choice ewes, \$1.75@2.25.

CORN BELT DIRECT TRADING.

Reported by U. S. Bureau of Agricultural Economics.

Des Moines, Ia., Nov. 15, 1934.

Demand for hogs was broad at 22 concentration points and 7 packing plants in Iowa and Minnesota. Butchers held steady to strong; packing sows, 10c higher. Quality showed improvement, although average weights continued light. Late sales good to choice 200 to 350 lbs., mostly \$5.30@5.65; long railed deliveries, \$5.70@5.75; 170 to 200 lbs., unevenly \$4.50@5.50; 140 to 170 lbs., \$3.50@4.90; most packing sows, \$4.80@5.35, few \$5.40 or above; big weights, down to \$4.65.

Receipts unloaded daily for the week ended Nov. 15, 1934, were as follows:

	This week.	Last week.
Fri., Nov. 9.....	28,100	22,700
Sat., Nov. 10.....	25,800	22,100
Mon., Nov. 12.....	53,400	38,700
Tues., Nov. 13.....	18,700	17,800
Wed., Nov. 14.....	29,800	20,800
Thurs., Nov. 15.....	31,700	31,400

RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week ended Nov. 10, 1934:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended Nov. 10.....	277,000	484,000	277,000
Previous week.....	298,000	494,000	358,000
1933.....	245,000	495,000	345,000
1932.....	160,000	408,000	279,000
1931.....	245,000	740,000	501,000
1930.....	231,000	592,000	413,000

Hogs at 11 markets:

Week ended Nov. 10.....	423,000
Previous week.....	434,000
1933.....	419,000
1932.....	322,000
1931.....	622,000
1930.....	523,000
1929.....	574,000

At 7 markets:

	Cattle.	Hogs.	Sheep.
Week ended Nov. 10.....	200,000	371,000	208,000
Previous week.....	221,000	369,000	206,000
1933.....	185,000	342,000	236,000
1932.....	117,000	325,000	174,000
1931.....	145,000	494,000	190,000
1930.....	166,000	452,000	263,000
1929.....	225,000	491,000	252,000

CANADIAN LIVESTOCK PRICES.

Leading Canadian centers, top livestock price summary week Nov. 8:

BUTCHER STEERS.

Up to 1,050 lbs.

	Week ended Nov. 8.	Prev. week.	Same week, 1933.
Toronto.....	\$ 5.00	\$ 5.25	\$ 4.65
Montreal.....	4.25	4.00	3.50
Winnipeg.....	4.25	4.00	3.50
Calgary.....	3.25	3.25	2.75
Edmonton.....	3.25	3.25	2.75
Prince Albert.....	2.75	2.75	2.25
Moose Jaw.....	3.00	3.00	3.00
Saskatoon.....	2.15	2.50	2.25

VEAL CALVES.

	\$ 7.50	\$ 7.50	\$ 7.50
Toronto.....	7.50	7.00	6.50
Montreal.....	5.00	5.00	5.00
Winnipeg.....	3.00	3.00	2.50
Calgary.....	3.00	3.50	3.25
Edmonton.....	2.50	2.50	3.50
Prince Albert.....	3.00	3.35	2.75
Moose Jaw.....	3.00	3.35	2.75
Saskatoon.....	3.00	3.35	2.75

SELECT BACON HOGS.

	\$ 8.25	\$ 8.85	\$ 6.50
Toronto.....	8.25	8.00	6.50
Montreal.....	7.25	8.00	5.85
Winnipeg.....	6.95	7.95	5.40
Calgary.....	7.15	7.75	5.65
Edmonton.....	7.25	7.50	5.55
Prince Albert.....	7.00	7.25	5.60
Moose Jaw.....	7.10	7.60	5.55
Saskatoon.....	7.10	7.60	5.55

GOOD LAMBS.

	\$ 6.50	\$ 6.50	\$ 6.25
Toronto.....	6.75	6.25	5.75
Montreal.....	5.50	5.50	5.00
Winnipeg.....	4.85	4.85	4.25
Calgary.....	4.50	4.75	4.00
Edmonton.....	4.25	4.25	3.50
Prince Albert.....	4.75	4.50	4.25
Moose Jaw.....	4.85	4.35	3.85
Saskatoon.....	4.85	4.35	3.85

NEW YORK LIVESTOCK.

Receipts of livestock at New York markets for week ended Nov. 10, 1934:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City.....	4,033	9,024	5,679	36,254
Central Union.....	2,425	1,844	14,368
New York.....	1,331	2,611	14,738	11,644
Total.....	8,389	13,479	20,412	62,266
Previous week.....	8,046	13,039	21,518	60,214
Two weeks ago.....	7,418	13,170	10,681	52,624

HOG WEIGHTS AT 7 MARKETS.

Average weights of hogs received at the principal markets during October were 10 to 20 per cent lighter than in the same month of 1933, thus offsetting in large measure the larger hog run of October, 1934. Weight losses as compared with the same month a year ago ranged all the way from 5 to 46 lbs. Weights were considerably lighter than in September, five of the seven major markets reporting reductions ranging from 9 to 21 lbs. At St. Paul the average weight dropped only 1 lb. between September and October and at Kansas City the average weight was the same in the two months.

The following table shows the average for October, 1934, with comparisons:

	Oct., 1934.	Sept., 1934.	Oct., 1933.
Chicago.....	228	245	239
Omaha.....	227	244	273
Kansas City.....	186	186	218
St. Louis.....	207	216	212
St. Paul.....	208	209	216
St. Joseph.....	217	226	236
Sioux City.....	235	256	279

LOS ANGELES LIVESTOCK.

Los Angeles livestock receipts for week ended Nov. 9 totaled 7,516 cattle, 2,726 calves, 882 hogs and 1,054 sheep. Of these 1,721 cattle, 216 calves and 199 sheep were for government account.

PORTLAND LIVESTOCK.

Livestock receipts at the No. Portland, Ore., stockyards for week ended Nov. 9 totaled 3,175 cattle, 280 calves, 4,350 hogs and 3,200 sheep. No livestock was received for government account.

CANADIAN INSPECTED KILL.

Inspected slaughter of live stock in Canada during September, are as follows:

	Sept., 1934.	Sept., 1933.	9 mos. 1934.
Cattle.....	76,392	64,566	548,472
Calves.....	40,119	36,177	435,300
Hogs.....	178,769	195,498	2,058,283
Sheep.....	112,935	147,619	520,642

KNOWLEDGE IN HOG BUYING.

Does your hog buyer know all he should about the hogs he buys? Wouldn't "PRK PACKING," The National Provisioner's newest book, be a good investment for you? Write for information.



KENNETT MURRAY

LIVE STOCK

BUYING ORGANIZATION

Oldest and Largest ~ Buyers Exclusively

Detroit, Mich.
Dayton, Ohio
Nashville, Tenn.
Omaha, Neb.

La Fayette, Ind.
Indianapolis, Ind.

Louisville, Ky.
Cincinnati, Ohio
Montgomery, Ala.
Sioux City, Ia.

RECEIPTS AT CENTERS

SATURDAY, NOVEMBER 10, 1934.

	Cattle.	Hogs.	Sheep.
Chicago	3,000	13,000	6,000
Kansas City	3,300	600	2,000
Omaha	200	1,000	800
St. Louis	250	2,500	100
St. Joseph	160	1,400	1,000
Sioux City	400	800	600
St. Paul	700	1,500	2,000
Fort Worth	300	200	300
Milwaukee	100	100	100
Denver	500	300	2,000
Louisville	100	400	200
Wichita	300	400	400
Indianapolis	100	3,000	300
Pittsburgh	4,200	1,000	600
Cincinnati	3,500	1,700	100
Buffalo	6,300	500	200
Nashville	200	500	200
Oklahoma City	200	400	100

MONDAY, SEPTEMBER 12, 1934.

Chicago	23,500	33,000	13,000
Kansas City	18,500	5,500	6,500
Omaha	15,000	12,500	5,500
St. Louis	6,000	15,000	2,500
St. Joseph	3,800	7,500	1,500
Sioux City	6,500	7,000	4,500
St. Paul	3,700	9,500	26,500
Fort Worth	3,000	500	500
Milwaukee	1,200	2,500	600
Denver	11,300	2,000	5,500
Louisville	700	600	600
Wichita	1,400	500	800
Indianapolis	1,000	8,000	2,000
Pittsburgh	5,100	3,000	1,500
Cincinnati	2,300	3,000	500
Buffalo	6,400	5,500	5,400
Cleveland	1,000	900	3,000
Nashville	500	400	600
Oklahoma City	1,900	1,000	300

TUESDAY, NOVEMBER 13, 1934.

Chicago	9,500	34,000	11,000
Kansas City	9,000	5,000	4,000
Omaha	7,900	14,500	5,000
St. Louis	4,500	14,000	2,500
St. Joseph	2,100	7,000	2,500
Sioux City	4,000	9,000	3,000
St. Paul	3,300	9,500	5,000
Fort Worth	1,800	400	300
Milwaukee	1,900	3,800	700
Denver	1,600	1,300	5,100
Louisville	300	500	200
Wichita	900	500	500
Indianapolis	2,000	10,000	2,900
Pittsburgh	200	600	800
Cincinnati	1,000	5,000	900
Buffalo	100	600	600
Cleveland	300	900	1,500
Nashville	400	700	300
Oklahoma City	1,500	900	200

WEDNESDAY, NOVEMBER 14, 1934.

Chicago	12,100	30,000	13,000
Kansas City	6,500	5,000	6,500
Omaha	7,000	12,000	5,500
St. Louis	6,300	13,000	2,500
St. Joseph	2,100	7,000	2,500
Sioux City	4,000	8,000	2,000
St. Paul	4,000	11,000	5,000
Fort Worth	1,500	400	300
Milwaukee	1,500	3,500	600
Denver	1,000	1,400	3,300
Louisville	300	900	400
Wichita	1,000	300	800
Indianapolis	1,000	7,000	1,500
Pittsburgh	800	400	800
Cincinnati	800	4,300	400
Buffalo	300	1,400	1,000
Cleveland	300	600	2,500
Nashville	300	900	600
Oklahoma City	1,700	1,000	400

THURSDAY, NOVEMBER 15, 1934.

Chicago	7,500	29,000	12,000
Kansas City	4,000	4,500	4,000
Omaha	4,500	13,000	3,000
St. Louis	4,100	12,000	2,500
St. Joseph	2,400	7,500	2,500
Sioux City	4,000	9,000	3,500
St. Paul	4,500	10,000	6,500
Fort Worth	2,000	600	200
Milwaukee	1,800	2,800	700
Denver	700	1,300	5,200
Louisville	300	500	200
Wichita	1,300	600	500
Indianapolis	900	8,000	2,000
Pittsburgh	200	1,500	2,000
Cincinnati	500	800	800
Buffalo	400	1,000	500
Cleveland	400	800	1,800
Nashville	400	900	400
Oklahoma City	1,400	800	300

FRIDAY, NOVEMBER 16, 1934.

Chicago	2,600	25,000	8,000
Kansas City	1,800	2,000	1,900
Omaha	1,000	12,000	2,400
St. Louis	1,600	12,000	1,000
St. Joseph	900	6,500	2,000
Sioux City	2,000	9,000	2,500
St. Paul	3,700	12,500	7,500
Fort Worth	2,100	500	400
Milwaukee	1,500	1,100	1,900
Denver	400	1,400	100
Louisville	1,400	9,000	5,000
Indianapolis	100	2,500	1,000
Pittsburgh	1,000	5,000	900
Cincinnati	500	2,100	1,300
Buffalo	500	2,100	1,300
Oklahoma City	900	1,000	1,000

LIVESTOCK PRICES AT LEADING MARKETS.

Livestock prices at five leading Western markets, Thursday, Nov. 15, 1934:

Hogs (Soft or oily hogs excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Lt. lt. (140-160 lbs.) gd.-ch.	\$4.50@	5.50	\$4.00@	5.00	\$4.00@
Lt. wt. (100-130 lbs.) gd.-ch.	5.25@	5.75	4.90@	5.50	4.75@
(180-200 lbs.) gd.-ch.	5.50@	5.90	5.55@	5.95	5.50@
Med. wt. (200-220 lbs.) gd.-ch.	5.75@	6.05	5.85@	6.10	5.50@
(220-250 lbs.) gd.-ch.	5.90@	6.10	5.95@	6.10	5.85@
Hvy. wt. (250-290 lbs.) gd.-ch.	6.00@	6.10	5.95@	6.10	5.70@
(290-350 lbs.) gd.-ch.	6.00@	6.10	5.85@	6.00	5.75@
Packing sows: (275-350 lbs.) gd.	5.75@	5.90	5.25@	5.50	5.40@
(350-425 lbs.) good	5.70@	5.85	5.15@	5.40	5.35@
(425-550 lbs.) good	5.65@	5.80	5.10@	5.35	5.25@
(275-550 lbs.) medium	4.75@	5.75	4.25@	5.15	4.00@
St. h'r pigs: (100-130 lbs.) gd.-ch.	3.25@	4.50	3.00@	4.15	2.25@
Ac. cost & wt. Wed. (pigs ex.)	5.72-224 lbs.	5.84-213 lbs.	5.20-204 lbs.	5.51-221 lbs.	

Slaughter Cattle, Calves and Vealers:

STEERS:	(550-900 lbs.) choice	7.50@	8.75	7.00@	8.25	6.00@	7.75	8.00@	8.25	6.50@	8.15
Good		6.25@	7.75	6.00@	8.00	5.25@	7.25	5.25@	7.50	5.50@	7.50
Medium		4.50@	6.25	4.00@	6.25	3.25@	6.50	3.75@	6.50	4.00@	6.75
Common		2.75@	4.50	3.00@	4.00	2.50@	4.25	2.75@	4.00	2.35@	4.25

STEERS:	(900-1100 lbs.) choice	8.00@	9.25	8.00@	8.50	7.25@	8.50	7.50@	8.50	7.50@	8.50
Good		6.25@	8.25	6.25@	8.25	5.50@	7.75	5.50@	7.65	5.75@	7.75
Medium		4.50@	6.25	4.00@	6.50	4.25@	7.50	4.00@	6.00	4.25@	6.75
Common		3.00@	4.75	3.25@	4.25	2.50@	4.50	2.75@	4.10	2.50@	4.25

STEERS:	(1100-1300 lbs.) choice	8.50@	10.00	8.25@	8.75	7.50@	8.85	7.65@	8.65	7.75@	8.75
Good		6.25@	9.25	6.50@	8.25	5.75@	8.00	6.00@	7.85	5.75@	8.00
Medium		4.75@	6.75	4.25@	6.75	4.50@	6.25	4.10@	6.25	4.25@	6.00

STEERS:	(1300-1500 lbs.) choice	9.25@	10.00	8.25@	8.75	8.00@	8.85	7.85@	8.65	8.00@	8.75
Good		7.00@	9.25	6.75@	8.25	6.25@	8.00	6.25@	7.85	6.00@	8.00

HEIFERS:	(550-750 lbs.) choice	7.25@	8.25	6.25@	7.00	6.50@	7.25	6.50@	7.35	6.50@	7.50
Good		5.00@	7.50	5.50@	6.25	5.25@	6.50	4.75@	6.50	4.50@	6.50
Com-med.		2.50@	5.00	2.75@	5.50	2.50@	5.25	2.50@	4.75	2.25@	5.00

HEIFERS:	(750-900 lbs.) gd.-ch.	5.00@	8.50			5.25@	7.50	4.75@	7.50	5.00@	7.75
Com-med.		2.50@	5.00			2.50@	5.25	2.50@	4.75	2.35@	5.15

COWS:	Good	3.00@	4.75	3.25@	4.00	3.00@	4.00	3.00@	4.00	3.00@	3.85
Com-med.		2.10@	3.00	2.25@	3.25	2.10@	3.00	2.00@	3.00	2.00@	3.00
Low-cut-cut.		1.25@	2.10	1.25@	2.25	1.25@	2.10	1.25@	2.00	1.25@	2.15

BULLS: (Yrls. Ex.) (Beef)	Good	2.75@	3.50	3.00@	3.50	2.60@	3.25	2.60@	3.00	2.75@	3.25
Cut-med.		2.00@	2.90	1.75@	3.00	1.50@	2.60	1.50@	2.60	1.75@	2.90

VEALERS:	Gd.-ch.	5.50@	6.50	5.50@	6.50	5.00@	6.50	4.50@	6.00	4.50@	6.00
Medium		4.50@	5.50	4.25@	5.50	4.00@	5.50	3.00@	4.50	3.75@	4.75
Cul.-com.		3.00@	4.50	1.50@	4.25	3.00@	4.50	2.00@	3.50	1.50@	3.75

CALVES:	(250-500 lbs.) gd.-ch.	4.00@	7.00	5.50@	6.75	3.50@	5.75	3.25@	5.50	3.50@	6.50
Com-med.		2.75@	4.00	2.50@	5.50	2.25@	3.50	2.00@	3.25	1.75@	3.75

Slaughter Sheep and Lambs:

LAMBS:	(90 lbs. down) gd.-ch.*	6.10@	6.65	6.25@	6.75	5.90@	6.25	6.00@	6.50	6.25@	6.75
Com-med.		5.25@	6.25	4.25@	6.25	4.50@	5.90	4.00@	6.00	4.50@	6.25

YEARLING WETHERS:	(90-110 lbs.) gd.-ch.	5.40@	5.85	5.25@	5.65	4.50@	5.35	5.00@	5.40	4.50@	5.00
Medium		4.75@	5.50	4.50@	5.25	4.00@	4.50	4.00@	5.00	3.75@	4.50

EWES:	(90-120 lbs.) gd.-ch.	1.75@	2.50	2.00@	2.50	1.75@	2.50	2.25@	2.75	1.75@	2.50
(120-150 lbs.) gd.-ch.		1.85@	2.40	1.75@	2.25	1.50@	2.25	2.00@	2.50	1.25@	2.25
(All weights) com-med.		1.50@	1.90	1.25@	2.00	1.50@	1.75	1.25@	2.25	.75@	1.75

*Quotations based on ewes and wethers.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended Nov. 10, 1934, with comparisons:

CATTLE.	Week ended Nov. 10.	Prev. week.	Cor. week.
Chicago	49,350	37,745	31,390
Kansas City	47,000	39,491	27,283
Omaha	23,733	27,117	20,934
East St. Louis	19,172	20,182	20,182
St. Joseph	11,154	10,067	8,291
Sioux City	12,393	12,833	7,514
Wichita	2,990	3,965	2,056
Philadelphia	3,112	2,784	1,901
Indianapolis	2,190	1,820	2,275
New York & Jersey City	10,224	9,177	9,746
Oklahoma City	12,513	9,577	4,187
Cincinnati	8,107	4,371	4,702
St. Paul	16,284	17,557	12,041
Milwaukee	5,800	5,787	4,400
Total	224,349	207,361	168,188

HOGS.				Inspected hog kill at 8 points during
				week ended Friday Nov. 9, 1934:
Chicago	131,513	108,664	101,697	Week Cor.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, November 10, 1934, with comparisons, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	6,458	4,604	7,634
Swift & Co.	5,081	2,413	9,529
Morris & Co.	2,919	...	2,932
Wilson & Co.	5,350	5,807	6,596
Anglo-Am. Prov. Co.	1,811
G. H. Hammond Co.	2,607	972	...
Others	12,074	7,821	7,506
Total	38,442	39,844	4,952

Brennan Packing Co., 1,116 hogs; Hygrade Food Products Corp., 1,192 hogs; Agar Packing Co., 7,418 hogs.

Total: 40,542 cattle; 11,405 calves; 73,247 hogs; 39,159 sheep.

Not including 5,882 cattle, 3,307 calves, 65,478 hogs and 19,852 sheep bought direct.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	12,004	4,768	5,457	6,073
Cudahy Pkg. Co.	5,153	1,298	2,467	6,276
Morris & Co.	2,688	1,415	...	1,345
Swift & Co.	3,723	1,534	5,485	1,268
Wilson & Co.	2,874	1,519	2,591	2,502
Independent Pkg. Co.	265	...
Others	10,320	595	3,439	10
Total	36,771	11,120	19,704	17,474

OMAHA.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	5,800	12,117	1,811	...
Cudahy Pkg. Co.	6,589	8,817	4,711	...
Dold Pkg. Co.	530	5,217
Morris & Co.	3,212	1,044	882	...
Swift & Co.	6,006	6,977	3,279	...
Others	19,886	...

Eagle Pkg. Co., 21 cattle; Geo. Hoffman Pkg. Co., 39 cattle; Grt. Omaha Pkg. Co., 49 cattle; Omaha Pkg. Co., 58 cattle; J. Roth & Sons, 37 cattle; So. Omaha Pkg. Co., 45 cattle; Lincoln Pkg. Co., 369 cattle; Sinclair Pkg. Co., 102 cattle; Wilson & Co., 644 cattle.

Total: 23,561 cattle and calves; 54,058 hogs; 10,983 sheep.

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,711	1,321	4,091	4,528
Swift & Co.	4,126	2,282	4,065	4,782
Morris & Co.	1,225	1,421	855	525
Hunter Pkg. Co.	1,848	...	434	236
Hell Pkg. Co.	...	2,644
Krey Pkg. Co.	...	4,732
Laclede Pkg. Co.	309	...	1,318	...
Shippers	7,337	3,979	20,414	2,189
Others	3,006	383	3,575	340
Total	20,362	9,586	51,553	12,600

Not including 3,223 cattle, 2,833 calves, 27,305 hogs and 3,729 sheep bought direct.

ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Krey Pkg. Co.	147	5	302	...
Sieloff Pkg. Co.	714	23
Laclede Pkg. Co.	85	...	212	...
Swift & Co.	48	...
Sokolik Pkg. Co.	24	12	...	29
Glanzer Pkg. Co.	5	34	...	25
Statt Pkg. Co.	12	9
Shippers	934	62
Others	408	228	150	20
Total	704	286	2,360	729

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	3,623	1,158	14,868	6,307
Armour and Co.	4,422	1,153	12,982	3,025
Others	1,360	55	288	727
Total	9,405	2,364	28,138	10,059

SIoux CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	3,290	801	8,230	5,621
Armour and Co.	3,520	730	8,147	4,534
Swift & Co.	2,775	752	5,381	3,145
Shippers	2,133	26	10,677	915
Others	502	14
Total	12,220	2,323	32,435	14,215

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,210	916	1,539	870
Dold Pkg. Co.	430	89	1,105	13
Wichita D. B. Co.
Dunn-Ostertag	78
F. W. Dold Pkg. Co.	104	...	880	2
Sunflower Pkg. Co.	84	...	107	...
Total	1,985	1,005	3,140	885

Not including 62 cattle and 1,154 hogs bought direct; also 150 cattle, 96 calves bought for state relief account.

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	5,346	561	1,625	458
Wilson & Co.	5,456	652	1,615	396
Others	208	51	440	...
Total	11,010	1,264	3,680	854

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,228	1,059	2,696	2,824
Swift & Co.	2,170	407	3,909	1,365
Others	1,250	350	2,641	1,812
Total	6,648	1,796	9,216	6,001

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	5,062	5,123	15,501	8,330
Cudahy Pkg. Co.	971	1,568
Swift & Co.	7,800	7,122	23,957	22,125
United Pkg. Co.	2,424	183
Others	2,174	5	7,629	9,034
Total	18,431	14,011	47,117	39,480

Not including 27 cattle, 20 calves and 13,085 sheep bought direct.

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	3,598	6,780	14,417	2,053
U. D. Beef Co.	35
Omaha Pkg. Co.	1,572	1,689
The Layton Co.	80	12
R. Gunz & Co.	671	...
Armour & Co., Mll.	1,285	3,351
Armour & Co., Chl.	788
N.Y.R.D.M. Co.	96
W. E. R. A.
Shippers	376	15	54	47
Others	799	286	5	178
Total	8,703	10,424	15,180	3,900

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.	2,295	710	17,778	2,797
Armour and Co.	1,156	98	1,509	...
Hilgemeyer Bros.	10	...	920	...
Brown Bros.	74	10	90	...
Stumpf Bros.	105	...
Schussler Pkg. Co.	36	...	177	...
Indiana Prov. Co.	8	12	91	...
Meier Pkg. Co.	123	7	178	...
Art Wabnitz	17	23	...	43
Maass Hartman Co.	17	9
Shippers	3,825	1,574	14,785	4,950
Others	428	85	533	107
Total	7,989	2,528	36,276	7,807

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Son.	309
Ideal Pkg. Co.	422	...
E. Kahn's Sons Co.	1,804	372	6,504	953
Kroger G. & B. Co.
J. Lohrey Pkg. Co.	3
H. H. Meyer Pkg. Co.	19	26	3,440	...
A. Sander Pkg. Co.	6	...	611	...
J. Schlichter's Sons	328	178	...	122
J. & P. Schroth Pkg. Co.	454	...	3,327	87
J. P. Stegner & Co.	468	323	3,205	1,007
Shippers	1,620	629	250	280
Others
Total	4,767	1,805	18,101	2,768

RECAPITULATION.

Recapitulation of packers' purchases by markets for week ended Nov. 10, 1934, with comparisons:

CATTLE.

	Week ended Nov. 10.	Prev. week.	Cor. week.
Chicago	49,542	50,070	45,008
Kansas City	36,771	29,108	22,686
Omaha	23,561	24,029	19,150
East St. Louis	20,362	26,738	14,371
St. Louis	704	...	888
St. Joseph	9,405	8,287	7,772
Sioux City	12,220	11,625	7,475
Oklahoma City	11,010	8,184	3,263
Wichita	1,985	1,095	1,929
St. Paul	18,431	5,708	4,729
Milwaukee	8,703	21,560	13,769
Indianapolis	7,989	7,350	5,027
Cincinnati	4,767	6,595	5,831
Total	205,459	205,616	157,477

Total government purchases of cattle and calves in drought area up to Nov. 12, inclusive, as reported by F. S. R. C., 7,135,019 head. Total shipments, 4,317,624 head.

HOGS.

	Week ended Nov. 10.	Prev. week.	Cor. week.
Chicago	73,247	67,322	42,310
Kansas City	19,704	22,123	22,843
Omaha	54,058	22,452	33,924
East St. Louis	61,858	60,286	28,458
St. Louis	2,360	...	4,575
St. Joseph	28,138	31,568	31,638
Sioux City	32,435	31,947	11,945
Oklahoma City	3,680	3,897	5,835
Wichita	3,140	3,306	5,180
Denver	6,793	8,582	...
St. Paul	47,117	36,560	56,487
Milwaukee	15,180	14,763	17,160
Indianapolis	36,276	41,463	41,745
Cincinnati	18,101	18,256	23,427
Total	385,294	360,736	317,164

SHEEP.

	Week ended Nov. 10.	Prev. week.	Cor. week.
Chicago	39,139	50,133	63,506
Kansas City	17,474	18,850	19,602
Omaha	10,083	13,456	23,937
East St. Louis	12,690	12,962	10,372
St. Louis	729	...	899
St. Joseph	10,059	11,500	17,913
Sioux City	14,215	15,608	12,909
Oklahoma City	854	4,977	782
Wichita	885	885	867
Denver	14,897	9,295	...
St. Paul	39,480	37,575	26,254
Milwaukee	3,990	4,677	2,427
Indianapolis	7,897	9,504	9,773
Cincinnati	2,708	5,180	3,550
Total	100,782	200,984	202,177

Total government purchases of sheep up to Nov. 12, inclusive, as reported by F. S. R. C., 3,430,500 head. Shipments, 1,092,747 head.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Nov. 5	16,234	2,658	22,850	12,625
Tues., Nov. 6	9,277	2,181	25,809	11,608
Wed., Nov. 7	14,914	2,170	29,061	7,291
Thurs., Nov. 8	8,491	2,111	29,883	12,826
Fri., Nov. 9	4,181	1,383	20,715	1,365
Sat., Nov. 10	3,000	1,000	13,000	6,000
Total this week	56,097	11,503	141,318	56,713
Previous week	60,649	13,776	122,239	68,396
Year ago	46,880	8,533	138,145	70,359
Two years ago	37,723	5,930	91,740	58,531

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Nov. 5	3,700	395	1,251	2,050
Tues., Nov. 6	2,103	167	1,031	839
Wed., Nov. 7	3,051	221	1,195	1,379
Thurs., Nov. 8	1,756	309	1,768	1,637
Fri., Nov. 9	813	112	2,550	1,585
Sat., Nov. 10	100	...	500	500
Total this week	11,500	1,250	8,300	8,000
Previous week	17,683	1,407	7,998	14,755
Year ago	14,522	585	5,422	12,598
Two years ago	12,309	497	14,009	15,001

Total receipts for month and year to Nov. 10, with comparisons:

	October 1934.	October 1933.	1934.	1933.
Cattle	73,149	63,229	2,381,021	1,796,515
Calves	16,003	11,322	862,736	383,124
Hogs	91,810	182,334	5,378,039	6,621,017
Sheep	83,652	100,347	2,595,307	3,062,987

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week end. Nov. 10	\$ 7.55	\$ 5.60	\$ 1.85	\$ 6.00
Previous week	7.20	5.35	1.75	8.15
1933	6.25	4.90	2.25	6.80
1932	6.60	3.65	1.75	5.45
1931	8.60	4.90	1.90	5.55
1930	10.85	9.10	3.00	7.75
1929	12.75	9.15	4.85	12.50
Av. 1929-1933	\$ 8.90	\$ 6.20	\$ 2.75	\$ 7.60

MORE ACTIVITY IN WOOL.

A fair amount of business is being transacted in the finer grades of territory wools and also scattered lots of fleeces are moving. Small quantities of finer Ohio delaine bring 27@28c in the grease. Strictly combing Ohio and similar fleeces in the lower grades bring 28@29c in the grease for 58's, 60's half blood and 29@30c for 56's, 3/4 blood. Strictly combing 48's, 50's, 1/4 blood Ohio wools, held up about 28c, are very quiet. Bright medium wools from Missouri and Iowa, however, are receiving some call at 27@28c in the grease for good combing 56's, 3/4 blood and 27@27 1/2c for good combing 48's, 50's, 1/4 blood. The week's quotations follow:

Domestic Fleeces, grease basis—	
Ohio & Penn., fine clothing.....	22@23
Ohio & Penn., fine delaine.....	27@28
Ohio & Penn., 1/2 blood, combing.....	28@29
Ohio & Penn., 1/4 blood clothing.....	23@24
Ohio & Penn., 3/4 combing.....	29@30
Ohio & Penn., 1/4 combing.....	28@29
Ohio & Penn., 1/4 clothing.....	24@26

Low, 1/4 combing.....	24@26
Territory, clean basis—	
Fine staple.....	75@77
Fine, fine French, combing.....	70@73
Fine, fine medium, clothing.....	66@68
1/2 blood, staple.....	72@74
3/4 blood, staple.....	65@67
1/4 blood, staple.....	60@62
Low, 1/4 blood.....	55@56

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended November 10, 1934, were 7,444,000 lbs.; previous week, 7,679,000 lbs.; same week last year, 3,570,000 lbs.; from January 1 to November 10 this year 213,404,000 lbs.; same period a year ago, 195,060,000 lbs.

Shipments of hides from Chicago for the week ended November 10, 1934, were 8,056,000 lbs.; previous week, 8,549,000 lbs.; same week last year, 3,516,000 lbs.; from January 1 to November 10 this year, 257,623,000 lbs.; same period a year ago, 223,773,000 lbs.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on Nov. 15, 1934:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS:				
(1) (300-500 lbs.) choice.....	\$12.00@13.00		\$12.50@13.00	
Good.....	9.50@12.00		9.50@12.50	
Medium.....	7.00@9.50		7.00@9.50	
Common.....	6.00@7.00		6.00@7.00	
STEERS:				
(500-600 lbs.) choice.....	12.00@13.00		12.50@13.00	13.00@14.00
Good.....	9.50@12.00		10.00@12.50	10.50@12.00
Medium.....	7.00@9.50		7.00@9.50	8.00@10.00
Common.....	6.00@7.00		6.00@7.00	6.50@7.50
STEERS:				
(600-700 lbs.) choice.....	12.00@13.00		12.50@13.50	13.00@14.00
Good.....	10.00@12.00		10.50@12.50	10.50@12.00
Medium.....	7.50@10.00	7.50@10.50	7.50@10.50	8.00@10.00
STEERS:				
(700 lbs. up) choice.....	13.00@14.00	13.50@14.50	13.00@13.50	13.00@14.00
Good.....	10.50@13.00	11.00@13.00	10.50@12.50	10.50@12.00
COWS:				
Good.....	6.50@7.00	7.00@7.50	7.00@8.00	7.50@8.00
Medium.....	6.00@6.50	6.00@7.00	6.00@7.00	6.50@7.50
Common.....	5.50@6.00	5.50@6.00	5.00@6.00	5.50@6.50
Fresh Veal and Calf Carcasses:				
VEAL:				
(2) choice.....	10.00@11.00	11.50@12.50	11.00@12.00	11.00@12.00
Good.....	8.50@10.00	9.00@11.50	8.00@11.00	10.00@11.00
Medium.....	7.00@8.50	7.50@9.00	7.00@8.00	8.00@10.00
Common.....	6.00@7.00	6.50@7.50	6.00@7.00	7.00@8.00
CALF:				
(2) (3) good.....	7.00@8.00		7.00@9.00	
Medium.....	6.00@7.00		6.00@7.00	
Common.....	5.00@6.00		5.50@6.00	
Fresh Lamb and Mutton:				
LAMB:				
(38 lbs. down) choice.....	13.00@13.50	12.50@13.50	12.00@13.00	13.00@14.00
Good.....	12.00@13.00	12.00@12.50	11.50@12.00	12.00@13.00
Medium.....	11.00@12.00	11.00@12.00	11.00@11.50	11.00@12.00
Common.....	10.00@11.00	10.50@11.00	10.00@11.00	10.00@11.00
LAMB:				
(39-45 lbs.) choice.....	13.00@13.50	12.50@13.00	11.50@12.50	13.00@14.00
Good.....	12.00@13.00	12.00@12.50	11.00@11.50	12.00@13.00
Medium.....	11.00@12.00	11.00@12.00	10.50@11.00	11.00@12.00
Common.....	10.00@11.00	10.50@11.00	10.00@10.50	10.00@11.00
LAMB:				
(46-55 lbs.) choice.....	11.00@12.00	11.00@12.00	10.50@11.50	11.00@12.00
Good.....	10.50@11.00	10.00@11.00	10.00@10.50	10.00@11.00
MUTTON: (Ewe) (70 lbs. down):				
Good.....	6.00@7.00	7.00@8.00	7.00@8.00	7.50@8.00
Medium.....	5.00@6.00	6.00@7.00	6.00@7.00	6.50@7.50
Common.....	4.00@5.00	5.50@6.00	5.50@6.00	6.00@6.50
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.....	12.00@13.00	13.00@14.00	13.00@14.00	13.00@14.00
10-12 lbs. av.....	12.00@13.00	13.00@14.00	13.00@14.00	13.00@14.00
12-15 lbs. av.....	11.50@12.50	13.00@13.50	12.00@13.50	13.00@13.50
16-22 lbs. av.....	11.00@12.00	11.50@12.50	11.00@12.00	12.00@13.00
SHOULDERS, N. Y. Style, Skinned:				
8-12 lbs. av.....	9.00@10.50		10.50@11.50	11.50@12.00
PICNICS:				
6-8 lbs. av.....		10.50@11.00		
BUTTS: Boston Style:				
4-8 lbs. av.....	10.00@11.00		12.00@13.50	12.00@13.50
SPARE RIBS:				
Half sheets.....	9.00@9.50			
TRIMMINGS:				
Regular.....	7.50@8.50			
Lean.....	10.00@12.00			

(1) Includes heifer 450 lbs. down at Chicago. (2) Includes "skins on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.

N. Y. HIDE FUTURE PRICES.

Saturday, Nov. 10, 1934—Old Contracts—Close: Dec. 7.35n; Mar. 7.50n; sales none. Closing unchanged to 5 higher. Standard—Close: Dec. 8.45n; Mar. 8.76@8.80; June 9.10 sale; Sept. 9.38@9.44; sales 25 lots. Closing 4@10 higher.

Monday, Nov. 12, 1934—Holiday.

Tuesday, Nov. 13, 1934—Old Contracts—Close: Dec. 7.30n; March 7.45n; sales 1 lot. Closing 5 lower. Standard—Close: Dec. 8.64@8.65; Mar. 8.86@8.94; June 9.20@9.21; Sept. 9.52n; sales 126 lots. Closing 10@19 higher.

Wednesday, Nov. 14, 1934—Old Contracts—Close: Dec. 7.00n; Mar. 7.15n; sales none. Closing 30 lower. Standard—Close: Dec. 8.25@8.32; Mar. 8.56 sale; June 8.90@8.92; Sept. 9.22@9.30; sales 121 lots. Closing 30@39 lower.

Thursday, Nov. 15, 1934—Old Contracts—Close: Dec. 7.10@7.20; Mar. 7.25n; sales none. Closing 10 higher. Standard—Close: Dec. 8.25@8.30; Mar. 8.56@8.60; June 8.91 sale; Sept. 9.17@9.22; sales 34 lots. Closing 1 higher to 5 lower.

Friday, Nov. 16, 1934—Old Contracts—Close: Dec. 6.90b; Mar. 7.05n; sales none. Closing 20 lower. Standard—Close: Dec. 8.17@8.20; Mar. 8.45@8.54; June 8.82@8.83; Sept. 9.11@9.13; sales 52 lots. Closing 6@11 lower.

MEAT AND LARD STOCKS.

Stocks of meat and lard on hand in the United States on November 1, 1934, with comparisons, are reported by the U. S. Bureau of Agricultural Economics as follows:

	Nov. 1, 1934, lbs.	Oct. 1, 1934, lbs.	5-Year Av. Nov. 1-lb.
Beef, frozen.....	88,885,000	75,580,000	37,027,000
In cure.....	14,107,000	11,332,000	10,398,000
Cured.....	5,078,000	5,663,000	5,725,000
Pork, frozen.....	121,834,000	130,245,000	65,888,000
D.S. in cure.....	30,182,000	30,614,000	39,506,000
D.S. cured.....	19,067,000	27,849,000	38,883,000
S.P. in cure.....	171,987,000	179,765,000	172,826,000
S.P. cured.....	156,198,000	155,447,000	114,106,000
Lamb and mutton, frozen.....	3,076,000	2,400,000	3,356,000
Misc. meats.....	105,885,000	104,967,000	54,492,000
Lard.....	107,453,000	128,054,000	68,785,000

Product placed in cure during: Oct., 1934. Oct., 1933.

Pork frozen.....	41,204,000	29,217,000
D.S. pork placed in cure.....	35,574,000	39,999,000
S.P. pork placed in cure.....	138,866,000	147,906,000

NOTE:—Meats from "Drought-stricken livestock" held for account of Federal Emergency Relief Administration are not included in above figures.

CATTLE AND BEEF TARIFFS.

Maintenance of the tariff wall against cattle and beef is urged in briefs filed with the United States Tariff Commission by the American National Livestock Association. This is necessary if the livestock industry is to be saved from complete ruin, F. E. Mollin, secretary of the association, points out.

The briefs have been filed as a precautionary measure because the tariff commission has announced that new tariff treaties are being negotiated with 11 cattle-producing countries. They point out further that imports of canned beef in 1933 were just about double those of the previous year.



Hides and Skins

Weekly Market Review

Chicago.

PACKER HIDES—Packer hide market inactive this week. Packers slow to offer hides, feeling out strength of market. Tanners have been slow to follow advance paid by Exchange operators last week on light and branded cows. Actual trading confined to five cars of Oct.-Nov. hides, mostly Nov., by local small packer association. Attention centered mostly on calfskins at advanced prices.

Market very firm at opening of week and a half-cent advance was available at one time for native steers. Packers' ideas were a half-cent up on all descriptions. An easier feeling mid-week in hide futures market resulted in lack of aggressiveness on part of buyers for Exchange delivery. Association finally sold a car each heavy native cows at 8½c, and native steers later at 10c, steady prices; also car each, extreme light native steers 7¾c, light native cows 7¾c, and branded cows 7¾c, these prices being ¼c under those paid by Exchange operators last week for these descriptions.

Report that government may extend its cattle buying program, which had been considered closed, tended to upset speculative element more than packers or tanners.

Last trading prices are available for steers—native steers 10c, butt branded and heavy Texas steers 9½c, Colorados 9c, and heavy native cows 8½c. Tanners' ideas on light native cows and branded cows were ½c under last week's prices paid for those same descriptions.

SMALL PACKER HIDES — Local small packer all-weights quoted nominally 7@7½c for native steers and cows; branded ½c less. Outside small packer lots moving from 6½c, selected, for natives, down to 5½c, flat, according to quality.

FOREIGN WET SALTED HIDES—South American market steady. Total of 12,000 Argentine steers reported, various descriptions, going to United Kingdom and Europe, at 59½ paper pesos, equal to about 10½c, c.i.f. New York, as against 60 pesos, or same equivalent, last week.

COUNTRY HIDES—Country market has eased a bit, due to easier feeling on light hides. Trade in countries continues restricted by generous offerings of outside small packer hides occasioned by increased slaughter for relief purposes, and buyers who usually take on country hides are able to purchase small packer lots to better advantage. All-weights quoted 5@5½c, selected, delivered, for trimmed hides. Heavy steers and cows quoted 4¼@5c,

with inside price reported available. Buff weights easier than last week at 5@5½c, trimmed. Extremes range 6¼@6½c, trimmed. Bulls about 3½c; glues around 3¼c. All-weight branded sold this week at around 4c, flat, less Chicago freight.

CALFSKINS—Stronger prices were established for packer calfskins, with a fairly active trade. At close of last week, local small packer association sold 5,000 Sept.-Oct. Chicago calf at 13½c for the heavies and 11½c for lights. Early this week one packer sold 15,000 Sept.-Oct. calf at 13½c for River point heavies 9½/15-lb. and 12½c for lights under 9½-lb.. Another packer sold 10,000 Oct. heavy calf at 14½c for best northern points and 13½c for River points, and asked 13c for lights. A third packer sold a small car St. Paul Oct. heavy calf at 14½c. Late this week fourth packer moved 8,400 Oct. calf at 14½c for best northern heavies, 13½c for River point heavies, and 12½c for lights.

Later, one packer sold 8,400 Oct. calf at 14½c for northern heavies, 13½c River point heavies, 12½c lights; another packer sold 9,000 Oct. lights 12½c; a third packer sold 9,000 Oct. calf same basis.

At the close of last week, 10,000 Chicago city 10/15-lb. calfskins sold at 11½c, or 1c up, and couple cars sold late this week at 12c; car 8/10-lb. sold early at 10c, and 10c best bid at present. Outside cities, 8/15-lb., quoted around 10½@11c; mixed cities and countries, 9@9½c; straight countries, 7@7½c. Chicago city light calf and deacons sold at 75c for 10,000, or 10c up.

KIPSKINS—Early this week one packer sold 8,000 southern native kipskins at 9½c, indicating 10½c market for northern; however, southern in better demand. Aug.-Sept. over-weights last sold at 9c, but 9½c asked; bidding 7c for branded, but producers are asking higher.

Chicago city kipskins quiet and quoted around 9@9½c, nom. Outside cities around 9c, nom.; mixed cities and countries 7½@8c; straight countries 6½@7c.

One packer sold 9,000 Oct. regular slunks at 65c, up 10c.

HORSEHIDES—Good city renderers quoted around \$2.50@2.75, top asked; mixed city and country lots, \$2.20@2.40.

SHEEPSKINS — Dry pelts sold recently at 11c at Chicago for full wools, although 12@13c quoted at other points; short wools half-price. Production of shearlings light and fairly good demand for No. 1's, but clips slow;

one packer sold a car at 45c for No. 1's, 35c for No. 2's, and 25c for clips, steady prices. Pickled skins reported selling at \$2.75 per doz. for November skins; packers moved most of their Oct. skins at \$3.00, and some ask \$3.00 at present for straight run. Big four packer lamb pelts quoted \$1.32½ per cwt. live lamb, or \$1.00@1.15 each for that quality; small packers run around \$1.00@1.25 per cwt. live lamb, and outside small packer around \$1.00 per cwt. or 65@75c each.

New York.

PACKER HIDES — Packers well cleaned up on Oct. steers, with last trading at 11c for native steers, 9½c for butt brands and 9c for Colorados, and 7½c for kosher all-weight cows. Offerings of Nov. hides awaiting action of western market.

CALFSKINS — Calfskin market stronger, but trading awaited to establish prices. Some quiet trading early in collectors' calf at \$1.00 for 5-7's, \$1.20 for 7-9's, and \$2.00 for 9-12's, or 5c up on all grades. Last sales of packer calf were at \$1.05, \$1.25 and \$2.10 for same weights but prices are nominally about 10@15c higher at present.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended Nov. 16, 1934, with comparisons, are reported as follows:

PACKER HIDES.			
	Week ended Nov. 16.	Prev. week.	Cor. week, 1933.
Spr. nat. str.	10½@11n	10½@11n	10½@11n
Hvy. nat. str.	10@10½	@10	@10½
Hvy. Tex. str.	@9½	@9½	@10½
Hvy. butt brand'd str.	@9½	@9½	@10½
Hvy. Col. str.	@9	@9	@10
Ex-light Tex. str.	@7½n	7 @7½	@9½
Brand'd cows.	@7½	7 @7½	@9½
Hvy. nat. cows	@8½	@8½	@9½
Lt. nat. cows.	@7½	7½ @8	10 @10½
Nat. bulls.	@7	@8½	@8½
Brand'd bulls.	@6	@5½n	5½ @6n
Calfskins	12½@14½	12 @14	15 @19½
Klips, nat.	10@10½	@10	@14
Klips, ov-wt.	@9	@9	@13
Klips, brand'd.	7 @8n	@7½n	10½ @11
Slunks, reg.	@65	55 @65	70 @80
Slunks, hris.	35 @50	35 @40	40 @50

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.

Nat. all-wts.	7 @7½	@7n	9½ @10n
Branded	6½ @6½	@6½n	9 @9½
Nat. bulls.	@6½	@6n	@6½
Brand'd bulls.	@5½n	@5n	@5½
Calfskins	10 @12	9 @11n	13 @16n
Klips	9 @9½	8½ @9n	@13ax
Slunks, reg.	40 @50n	35 @45n	60 @65
Slunks, hris.	20 @30n	20 @30n	30 @35n

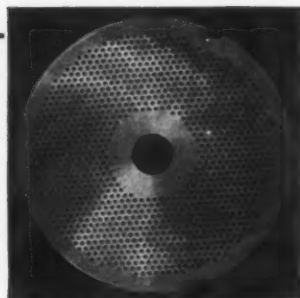
COUNTRY HIDES.

Hvy. str.	4¼ @5	4½ @5	@7½
Hvy. cows.	4¼ @5	4½ @5	@7½
Bufs.	5 @5½	5½ @5½	8½ @9
Extremes	6¼ @6½	6½ @7	9½ @10
Bulls	@3½	@3½	@5
Calfskins	7 @7½	6½ @7	9½ @10
Klips	6½ @7	6 @6½	8½ @9
Light calf.	25 @35n	25 @35n	50 @60n
Deacons	25 @35n	25 @35n	50 @60n
Slunks, reg.	@15n	@15n	@20n
Slunks, hris.	@5n	@5n	@10
Horsehides	2.20@2.75	2.00@2.50	2.75@3.50

SHEEPSKINS.

Pkr. lambs.	1.00@1.15	87½@1.00	1.35@1.50
Sm. pkr.	@.05	@.05	@.05
Lambs	@.75	@.75	1.00@1.10
Pkr. shearings	@.45	@.45	@.70
Dry pelts.	.11 @13	11 @12	14 @16½

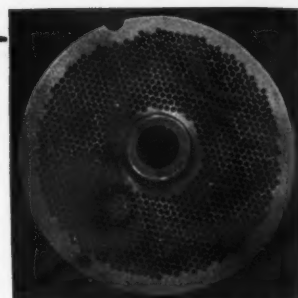
WHEN YOU WANT A GOOD MAN,
read the Classified advertising pages
of THE NATIONAL PROVISIONER.



No. 600—V 3/4" Cutting Side,
Tapered Holes

THE C.D.V. TAPERED HOLE PLATE

*Plate and hub one
solid piece of steel.
The ideal plate for
fancy pork and sum-
mer sausage*



No. 600—V 3/4" Outlet Side, Tapered
Holes

THE SPECIALTY MFRS. SALES CO.

2021 Grace Street, Chicago, Ill.
Chas. W. Dieckmann
Telephone: LAkeview 4325

PLAN NOW for Pork Sausage Profits

And make MAYER Seasoning an important part of your plans. It gives better flavor, more natural color, higher quality. It makes sausage taste better, sell better. It brings in profits!

If you want bigger pork sausage sales, want increased margins and greater profits, switch to MAYER—now!

H. J. MAYER & SONS CO.

6819-27 S. Ashland Ave., Chicago, Ill.
Canadian Office, Windsor, Ont.

Makers of the genuine H. J. Mayer Special Frankfurter, Bologna, Pork Sausage (with and without sage), Braunschweiger Liver, Summer (Mettwurst), Chili Con Carne, Rouladen Delicatessen, Wonder Pork Sausage Seasonings, New Deal Lyone Seasoning




and Special NEVERFAIL Curing Compound.

"The Man Who Knows" will gladly assist you in solving sausage manufacturing and curing problems; show you how to put your operations on a PROFIT basis. Write for details.

GET READY FOR HOLIDAY HAMS

Christmas brings good cheer, good eats and good business on HAMS. Better shape, color and flavor can be obtained with the use of Stockinettes in Smoking Hams.

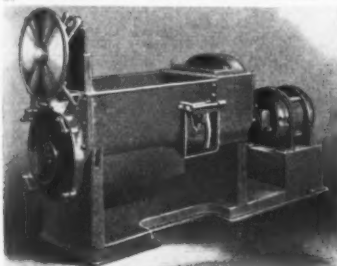
Check your stock, send your orders NOW and be prepared.

fred b. leahm 
State 1637
222 West Adams St., Chicago, Ill.
Selling Agent

THE ADLER COMPANY
CINCINNATI

The World's Largest Knitters of Stockinette Fabrics

The New KUTMIXER



For better profit in cutting and mixing investigate this new . . .
KUTMIXER.

THE HOTTMANN MACHINE COMPANY
3325 ALLEN ST. PHILADELPHIA, PA.

S · B · M SAUSAGE & LOAF BINDER FLOUR

No Starch, No Cereal

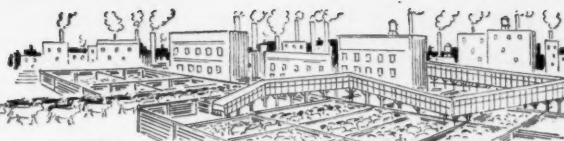
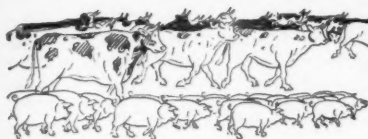
Write for folder
and free sample!

SCHWENGER-KLEIN, INC.

Manufacturers, Importers and Jobbers of Sausage Machinery, Sausage Casings and Supplies
720 BOLIVAR RD. CLEVELAND, OHIO
Branch: 218 E. Maryland St., Indianapolis, Ind.

Gives yields of 113% to 144%—with better binding qualities, superior flavor. High protein content insures high quality sausage products. With frozen meats, S.B.M. stops water pockets, eliminates gummy product. Brings out natural meat flavor, with increased food value. Economical to use—try it!

Up and down the



MEAT TRAIL

GLIMPSES OF THE OLD DAYS.

(From THE NATIONAL PROVISIONER of November 20, 1909.)

The hog crop is reported 40 per cent short compared to that of the previous year and provision analysts are warning against too high prices.

France increased the duty on cotton oil from 6 to 18 francs and American retaliation is threatened under the new U. S. tariff act.

The National Livestock Exchange is planning a campaign of education on oleomargarine, looking to a removal of the tax.

Three local slaughtering plants in Indiana were closed by the state board of health for non-compliance with regulations patterned after the federal rules.

The Cincinnati Butchers' Supply Co. was granted patents on several new features of its "Boss" hog scraper. The company is now building it in three sizes, for large, medium and small packers.

The government installed an ice plant in the Interior Department building at Washington, to make ice instead of buying it from commercial concerns.

Chicago packers killed 1,209,000 less hogs than for the same period of the previous year. Patrick Cudahy was quoted as saying he did not believe packers wanted to accumulate product from 7½c hogs, and that product would have to find a lower level.

William Luft, veteran casings salesman for S. Oppenheimer & Co., died at his home in New York City.

Average prices paid for livestock by packers at Chicago during the current week were: Cattle \$6.55, hogs \$8.04, sheep \$4.50 and lambs \$7.10. Wholesale fresh meat prices: good native steers, 11½@12; heavy steer loins, 22½c; heavy steer ribs, 18c; light carcass veal, 10c; round dressed lambs, 13c; dressed hogs, 11@11½c; pork loins, 12¾c; smoked hams, 12 lbs. av., 16½c; fancy breakfast bacon, 22½c.

Chicago packers slaughtered 115,200 hogs, against 112,000 the previous week and 204,300 in the like period of 1908. Average price of hogs for the week crossed the \$8.00 line, while a year ago the average price was \$5.84.

Swift & Company's sales of fresh beef in Chicago for the week ended November 13 averaged 7.75c per pound.

Armour and Company moved its executive offices in New York City to the Hudson Terminal building, where

general superintendent F. J. Stoltz will have his headquarters.

IN ONE DEPARTMENT 50 YEARS.

To serve 50 years in the meat packing industry is an accomplishment of no small proportions, but to spend this length of time with one company, and particularly in one department of that company, should be the height of something or other.

This record, probably equalled by few of the 50-year men in the industry, has been completed recently by Martin Kaber. For 50 years he has been an employee of the William Focke Sons Co., Dayton, O., working the entire time in the sausage department. In honor of this service Oscar Focke, president and general manager of the company, and on behalf of the firm, re-



HONORED BY THE FIRM.

Martin Kaber, 50 years with Wm. Focke's Sons Co., Dayton, O., is being greeted by president Oscar Focke (right) on his anniversary as an employee of the company.

cently tendered him a complimentary dinner and presented him with the 50-year gold badge of service of the Institute of American Meat Packers.

Mr. Kaber arrived in Dayton direct from Germany. The oldest employee of the company, he helped to fight the fire which destroyed the plant buildings in 1885. He has arisen every morning at 4:30 o'clock in order to be at the plant at 6.30. He remembers the time when most of the employees carried their lunch, which consisted of half-a-loaf of bread, and meat provided at the plant.

CHICAGO NEWS NOTES.

E. G. James, well-known Chicago broker, made a business trip to Waterloo, Ia., during the past week.

Chas. S. Hughes, president, Hughes-Curry Packing Co., Anderson, Ind., was a visitor to Chicago this week.

Dr. John R. Mohler, chief of the U. S. Bureau of Animal Industry, was a visitor to Chicago for a day this week.

John R. Kinghan, chairman of the board, Kingan & Co., Indianapolis, Ind., spent some time in Chicago during the past week.

Thomas E. Wilson, chairman of the board of Wilson & Co., is enjoying his annual hunting trip on his ranch in the mountains of New Mexico.

The will of T. George Lee, late president of Armour and Company, filed this week, left his entire estate to the widow, Harriette E. Lee.

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 33,620 cattle, 8,041 calves 65,692 hogs and 30,110 sheep.

D. N. Hildebrand, president of the United States Livestock Association, whose home is in Seward, Neb., was in Chicago on business during the early part of the week.

Oscar F. Mayer, chairman of the board, and Oscar G. Mayer, president, Oscar Mayer & Co., left this week for their usual fall hunting trip in the woods of Wisconsin.

Miss Inez Willson, home economics expert of the National Livestock and Meat Board, was in Springfield, Ill., during the past week attending the Illinois Home Economics Convention.

Provision shipments from Chicago for the week ended Nov. 10, 1934, with comparisons, were reported as follows:

	Week Nov. 10.	Previous week.	Same week, '33.
Cured meats, lbs....	19,129,000	18,101,000	14,684,000
Fresh meats, lbs....	52,024,000	68,619,000	44,094,000
Lard, lbs.	6,086,000	7,349,000	5,451,000

Frank A. Hunter, president, Hunter Packing Co., East St. Louis, Ill., came to Chicago last week to attend the funeral of T. G. Lee. While here he took the opportunity to become better acquainted with the staff of the Institute of American Meat Packers, of which he is chairman of the board.

Secretary of Agriculture Wallace was a speaker at a meeting of some 600 business men at the Union League Club, Chicago, this week. His talk was chiefly in advocacy of a program which would open domestic markets to foreign

goods, in order to provide foreign buying power for our surplus of agricultural and other products. He advocated crop control until this surplus situation should be corrected, and believed that processing taxes rather than a sales tax was a better method of providing funds for such a control program.

NEW YORK NEWS NOTES.

Vice President F. V. Foster, Adolf Gobel, Inc., New York, has just returned to the East after having spent considerable time in Chicago on business.

H. Morgan, mayonnaise department, Wilson & Co., Chicago, was a visitor to New York last week.

Visitors to New York last week included J. P. Spang, jr., vice president; O. E. Jones, refinery department, and L. O. Alkire, sausage department, Swift & Company, Chicago.

Meyer Kornblum, of M. Kornblum, Inc., Brooklyn, is spending several weeks in the West.

A. C. Campbell, soap works, D. D. Levering, beef cuts department, and L. B. Dodd, dressed meat department, Armour and Company, Chicago, were visitors to New York last week.

Meat and poultry seized and destroyed by the health department of the city of New York during the week

ended November 10, 1934, were as follows: Meat—Brooklyn, 25 lbs.; Manhattan, 870 lbs.; total, 895 lbs. Poultry—Manhattan, 28 lbs.

GEORGE EDWARDS PASSES ON.

George Jarvis Edwards, for many years general manager for Swift & Co. at New York, died at his home, 202 Watchung avenue, Montclair, N. J., on November 8. He started to work for Swift & Co. in 1886 on the killing floor in the Chicago plant. In 1887 he was transferred to the sheep division and a little later to the calf buyer's office. He was sent to New York in 1900 and in 1901 was made district manager of the New York territory, which position he held until he retired in 1931.

He was born at Richmond, Vt., October 4, 1866, and is survived by a daughter, Mrs. F. William Porte, and a son, Harold H. Edwards. Funeral services were held at the Watchung Avenue Congregational church, Montclair, N. J., on Nov. 11 and burial was in Woodlawn cemetery, New York City.

Mr. Edwards was widely known and loved throughout the industry, and the attendance from all classes of trade at the funeral was evidence of the affectionate regard in which he was held by everyone in the New York territory.

KANSAS CITY PACKER DIES.

Joseph Baum, head of the Joseph Baum Packing Co., Kansas City, Kas., died this week after a short illness. He had a lifelong interest in livestock, and was one of the most enthusiastic supporters of the American Royal show at Kansas City. He was one of the speakers at the luncheon in connection with the recent American Royal show.

He began as a retail meat dealer in Kansas City, and went from that into livestock raising. It was in 1915 that he established his meat packing plant at Kansas City. He was unmarried, and is survived by two sisters, with whom he made his home.

NEW ROBERTS & OAKE PLANT.

Operations in the new modern plant of Roberts & Oake at Marshalltown, Iowa, began on November 12. First shipments of dressed hogs from the new plant arrived at the company's Chicago plant this week, where further processing takes place. This plant is under federal inspection, and vice president George Dennett, who supervised the opening, reports that killing and dressing operations are running smoothly.

See the Classified Pages for bargains in equipment.



"PRIDE" MEAT MEN CAN MAKE GOOD MUSIC TOO.

One of the famous choral organizations of the meat industry, the male chorus made up of members of the Ottumwa, Ia., organization of John Morrell & Co. They recently took a prize at the Iowa State Fair.

Front row—Oliver Marshall, Tony Javorek, Russell Haga, William Lovell, Prof. Lee Bright, director; Mangus Fylling, Willard Edison, John Fiscel, Tom Scott, Floyd Doane. Second row—C. B. Fiscel, Perry Cook, Harold Hansen, Karl Hendricks, Oscar Hilmoe, Meinek Marken, William Brix, Al Reid, Clarence Pederson. Back row—Ralph Bossman, Marvin Stegner, Clarence Westerlund, Philo Larabee, Clyde Wyman, Paul Alvine, Louis Lyman, William Claussen, Lorraine Isakson, Al Miller.

H. P. HENSCHEN

ARCHITECT

Established since 1909

PACKING PLANTS — PLANT ADDITIONS
RECONDITIONING FOR GOVT. INSPECTION
59 E. Van Buren St., Chicago, Ill.

GEO. H. JACKLE

Broker

Tankage, Blood, Bones, Cracklings, Bonemeal,
Hoof and Horn Meal

Chrysler Bldg., 405 Lexington Ave., New York City

F. C. ROGERS, INC.

NINTH AND NOBLE STREETS
PHILADELPHIA

PROVISION
BROKER

HARRY K. LAX, General Manager

Member of New York Produce Exchange
and Philadelphia Commercial Exchange

A Page
for the

Packer Salesman



Meat Selling Ability

May Be Worth More Under the
New Merchandising Set-up

BETTER meat merchandising and selling are urgently needed in the meat packing industry, as a packer salesmanager points out in the following letter. The industry, he thinks, is rapidly finding ways and means of providing them.

But this need not worry the packer salesman with ability, he points out, for with more efficient methods of selling will come greater opportunities for these men who can hit the ball.

This packer salesmanager writes:

Editor THE NATIONAL PROVISIONER:

Salesmen working under me sometimes complain of difficulty of moving a satisfactory volume of product, and the hard work required to stay within striking distance of quotas set for them. Such complaints cause me to question such a salesman's abilities to do the work. I wonder if he has the adaptability to meet the changing trends in meat selling?

To these men I quite often reply that if meat selling is a more difficult job than it was a few years ago (and I believe it is), then a higher quality of selling effort will have to be given to it.

I do not think such complaints usually come from salesmen with the most ability. These men realize that if meat selling problems increase the opportunities for the good salesman will grow proportionately. Ability always is at a premium. The more difficult the job, the more it is worth to have it done well.

Many packer salesmen do not realize that meat salesmanship actually is "having its face lifted." Its aspect is changing. Meat selling as we know it now is on a definitely higher plane than it was a few years ago. Meat selling a few years hence will be as different from meat selling today as present processing methods are ahead of those of the past.

Executive Foresees Change.

I sometimes wonder to just what extent packer salesmen recognize these facts. Many of them, no doubt, are on their toes at all times to recognize new situations as they arise, and to adjust their selling methods to changing conditions. Many others, I fear, are "asleep at the switch."

Most meat company executives foresee a rapid advancement in meat merchandising methods in the next few years, in which selling will play a more important part than it has in the past.



At the annual convention of the Institute of American Meat Packers I. M. Hoagland, vice president of Armour and Company, said in the course of a remarkable address (which I hope every packer salesman read in THE NATIONAL PROVISIONER of October 20):

"I think our plant executives should be sure that headquarters sales organizations are staffed with men competent to adapt themselves energetically and successfully to new selling viewpoints.

"The field sales organizations should be examined for the same qualities. The spearhead of improvement in any selling method is the salesman on the firing line. Many things we have talked about concerning better salesmen will have to be put into action before the meat packing industry can show much improvement in its selling methods.

"The problem is one, as far as sales-

Tips for Your Trade

MEAT HANDLING.

The manner in which the man behind the retail meat counter cuts, handles and weighs meat may have an important bearing on whether or not the customer is favorably or unfavorably impressed.

Products—particularly cuts of quality meats—should be handled carefully. The way in which a cut of meat is placed on the scale, for example, may cause the purchaser to believe that she has made a good buy, and will get value received, or that the meat is poorer grade and cannot be damaged by being thrown onto the scale platform.

Probably few retailers have given thought to the manner in which they handle meat after it has been sold and the effects the manner of handling may have on the customer. A hint dropped by the packer salesman in those stores where careless and thoughtless handling is the rule is generally sufficient to bring about improvement.

men are concerned, of both selection and training. After studies have been made of retailers' problems it is no small job to impart that information to the sales organization so they will be able to put it into practical, everyday use in sales work.

More Opportunities for Salesmen.

"Better selling is not only our present greatest need, it is our ever greatest need. There is never a time when we can relax our efforts in that direction."

I know other packer executives who are thinking along the same lines. If I am not mistaken, it will not be long until meat merchandising and selling efficiency is on a par with processing and manufacturing. And because better merchandising and selling are vital needs, there is reason to believe that perhaps sooner than we expect, intensive study is going to be given to them.

As selling efficiency increases salesmen will have to "keep step" if they wish to stay in the game. Those who appreciate what is ahead, and who strive to keep their methods up-to-date, will have the best chance of surviving.

Yours truly,
PACKER SALES MANAGER.

GOOD SAUSAGE COMING BACK.

There is a very evident consumer trend toward quality pork sausage this year. Housewives in growing numbers apparently are coming to realize that low prices and eating satisfaction do not "team up." Those who are more interested in quality than in price, therefore, are buying pork sausage with more discrimination than they have exercised during the past two or three years.

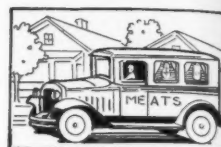
One of the larger packers makes three grades of identified pork sausage. Last year the third brand—made to meet price competition—outsold both the first and second grades. This year, however, the second grade is outselling the third grade, and sales of the first grade are considerably ahead of 1933.

Good meat merchandisers have predicted that sooner or later consumers would revolt against cheap sausage, and that when this time came it would not be difficult, with good merchandising and selling effort, to again put quality sausage in the tonnage lead.

Packer salesmen can do much to hasten increased consumption of quality sausage by overlooking no opportunities, when contacting retailers, to explain the advantages of handling the better grades.



For the Retail Meat Dealer



Ideas That Make Meat Sales

By LYNE S. METCALFE

A LARGE and progressive fresh meat dealer in Connecticut, once each week, furnishes scraps for pet food to every customer, advertising the event by means of window cards and displays, and through parcel wrap-ins. By advertising that scraps for dogs and cats will be given away freely on certain days, he has attracted a large number of new customers.

A VERY large meat store in New York City, also doing a heavy volume in fish sales, recently rented a loud speaker which was installed in the rear of the store hidden from the sight of customers. A young man is employed to station himself in the rear, also out of sight and boost special sales through the loud speaker, the voice carrying to all parts of the store, but softly enough not to be unpleasantly raucous. He is given a typed statement which repeats over and over at intervals of every minute. One such statement reads: "Ladies and gentlemen, this is the day upon which we offer fresh sea food, shrimps, oysters, fresh cod, halibut steaks, lobsters, crayfish and clams, at special low prices. You will find this assortment on the right side of the store going out, and we suggest that you do not overlook the unusual offerings we are making in this line. Our sea foods are fresh daily, from shippers of established reputation. Our prices are low, because we outsell all other local dealers. Ask the man who waits on you at the meat counters."

This novelty form of exploitation is applied not only to the sale of seafood but to fresh meat specialties. The cost is small compared to the results.

A NEW YORK meat market has been holding a series of store meetings on the sale of related items, con-

ducted by the owner of the place. These meetings are called for 8 o'clock each Monday morning.

The proprietor makes his counter displays in advance, demonstrating with the actual cuts in question, showing the counter men just how to suggest fresh meats and other merchandise which are related to each other in use in the home. This makes the meetings more interesting than would be the case if the proprietor merely got up and lectured in general terms for three quarters of an hour. The attention of the men is held from start to finish because the talks are made interesting in this manner.

AN ILLINOIS meat retailer introduced an idea box well up in the front of his shop. This box is intended for customers only. A pad and pencil are provided at the box, and the customers are invited to write their criticisms or suggestions of the store's meats and service in these words: "We invite your criticism of our products and service, or suggestions which will make them better. All suggestions will be considered confidential, if you do not care to sign your name."

A surprisingly large number of slips are found in this box at the end of each week, and among them are found several ideas or criticisms which have real value to the progress of the business.

As this dealer said: "Many customers wish to complain, but do not like to appear critical, or they do not like to get into arguments. The box permits them to have their say anonymously, if so desired. We find plenty of kicks and immediately set about to rectify them. But, for the most part, the slips bear practical suggestions, largely bearing on the work of the cutters."

A PENNSYLVANIA market, each Thursday, holds what it calls a "red hot sale." The wife of the owner serves hot dogs to every purchaser of fresh meats or fish. Her grill is in the rear of the shop, and she also takes orders for franks among those she serves.

The dealer told me that he estimates the cost to him, including everything, is less than 1½ cents per service, and the attraction has proved profitable beyond all expectations. His sales of franks quadrupled after the first "red hot sale," and upon the second occasion there was a general increase in sales of nearly all fresh meat and fish items. The hot dog service will be continued throughout the season—so long as it appears to draw trade.

NEARLY everybody is attracted to a guess contest. A fresh meat dealer in Rochester, N. Y., recently held a series of guessing contests probably unique in the retail meat business. He stretched a white curtain across the front of his show window and shielded it at the rear. Behind, he arranged a display of a single item in fresh meat or fish, lobsters, steaks, roasts or fowl. A large placard on the front of the curtain announced:

WHAT'S BEHIND THE CURTAIN?

IT WILL BE GIVEN TO YOU FREE AT THE CLOSE OF BUSINESS TODAY (7 P.M.) IF YOU ARE THE FIRST TO REGISTER YOUR GUESS. MAKE YOUR DEDUCTIONS FROM THESE FACTS: IT IS A FRESH ITEM, THE WEIGHT IS THREE POUNDS. IT IS A WEEKLY FAVORITE IN MOST HOUSEHOLDS WHO APPRECIATE DELICACIES OF THE SEASON.

STEP INSIDE AND REGISTER YOUR GUESS

A tremendous amount of interest was shown in this daily guessing contest. Each guesser was required to enter the store, walk to the rear and write his guess on a slip. A time stamp registered the priorities. Slips were stuck into a box provided for the purpose without being read by the dealer or his helpers. Thus, he got considerable free

Free today

MEAT SCRAPS
for your
DOG AND CAT

LADIES AND GENTLEMEN - THIS
IS THE DAY WHEN WE OFFER FRESH
SEA FOOD ON THE RIGHT
SIDE OF THE STORE

IDEAS

FLANK STEAKS
today
17¢
AFTER TODAY
22¢

A FEW OF THE DEVICES USED BY MEAT RETAILERS TO MERCHANDISE THEIR GOODS SUCCESSFULLY.

advertising, got people into the shop, and a list of from 300 to 400 names and addresses each day for his mailing list.

At the close of business, as many as 150 people appeared at the store. The curtain was drawn in the presence of all, and the prize awarded. One time it would be a lobster, another a roast and again broilers or a turkey.

AHARTFORD meat dealer built, with the help of his men, a round table of a size that fits comfortably in the center of the shop. The fact that it is round makes inspection of the fresh meats displayed there easy for the public.

All the articles on this round table are special for the day. Many people are attracted to the exhibit when they come in to make other routine purchases. A permanent sign reads: "Hawley's Round Table Sales—Don't Overlook These Delicacies at Low Prices." As round tables are rarely seen in meat shops, the table has attracted much attention and resulted in many sales of specialties.

IT IS common in the meat business to announce reduced prices on meats as follows: "Liver regularly 60c—today 41c." A meat dealer reversed this order and writes his tickets in this form: "Flank steaks 17c—after today 22c." This is taking advantage of a fine point in psychology, and has resulted in many additional sales.

FILE this one for the coming summer days: Last summer a Brooklyn, N. Y., meat dealer who owns three electric fans, borrowed three more and hitched all up in his window. From the ceiling he hung long strips of colored tissue paper, while on the floor he dumped five bushels of confetti. Sealing the window openings with muslin, he started all the fans going at once, aiming their currents in all directions, and the gyrations of the strips and the confetti attracted nine people out of ten who passed by. Everything depends upon getting the cross currents from the fans properly arranged. As an inexpensive way to attract attention, this one scarcely can be excelled. People across the street see the profusion of flying confetti and the havoc caused among the streamers and invariably cross over to see what is going on.

ADVOCATE MEAT TWICE A DAY.

That meat should be on the menu at least twice each day is stressed in the recent display of the American Dietetic Association at A Century of Progress, which is now to be placed in the Rosenwald Museum of Natural History in Chicago as a permanent feature. This exhibit features the essentials of an adequate diet, calling attention to the necessary food elements through a "spotlighting" arrangement. The fact that thousands of visitors from every part of the United States, as well as

foreign countries visit the Rosenwald Museum each year, makes the new location of the exhibit of significant value from an educational standpoint.

A TIP FOR THANKSGIVING.

No item in the Thanksgiving basket will be appreciated more than a roll of good sausage. While it is true that people like to think of giving a family a fowl and all the "trimmings" for the conventional feast, the donors should not lose sight of the fact that the poor family receiving it will try to make that food last for several meals. This reminder to church and club committees in charge of filling Thanksgiving baskets will not only result in a good sale of sausage for your market, but it will actually bring greater enjoyment to those receiving the gift.—Visking News.

Retail Meat Prices

Average monthly prices at New York, Chicago, and Kansas City.

Compiled by the U. S. Bureau of Agricultural Economics. Prices in cents per pound (simple average of quotations received).

	CHOICE GRADE.			GOOD GRADE.		
	(Mostly Credit and Del. Stores.)			(Mostly Cash and Carry Stores.)		
	New York, Oct. 31.	Chicago, Oct. 31.	Kansas City, Oct. 31.	New York, Oct. 31.	Chicago, Oct. 31.	Kansas City, Oct. 31.
Beef:						
Porterhouse steak....	40	45	47	40	40	33
Sirloin steak.....	40	38	37	36	34	31
Top round steak....	37	33
Bottom round.....	34	30
Round steak, full cut...	31	29	...	28	26	...
Heel round.....	23	20	...	22	19	...
Flank steak.....	27	27	30	24	24	...
Top sirloin.....	34	...	32
Rump roast, boneless...	30	27	28	34	26	24
Rib roast, 1st 6 ribs...	32	28	28	28	26	20
Blade rib roast.....	22	23	...	25	21	...
Cross rib & top chuck...	28	...	26
Arm roast.....	22	20	...	21	17	...
Straight cut chuck....	21	21	18	22	20	16
Corner piece.....	19	...	21
Thick plate.....	13	12	...	10	11	...
Navel.....	11	12	12	10	11	12
Boneless brisket.....	32	24	20	22	21	15
Brisket, bone in.....	22	24	12	20	12	11
Ground meat.....	25	17	16	21	18	14
Boneless stew meat....	28	22	17	25	21	17
Veal:						
Cutlet or steak.....	46	36	34	45	34	32
Loin chops.....	38	31	33	39	28	31
Rib chops.....	34	27	30	32	25	27
Rump roast.....	24	21	21	25	23	18
Shoulder chops.....	24	21	24	28	21	20
Shoulder roast.....	19	19	...	18	17	...
Boneless shoulder.....	30	...	25
Breast.....	18	14	13	16	13	11
Boneless stew.....	32	24	19	26	22	19
Liver.....	61	47	47	53	42	40
Lamb:						
Loin chops.....	40	39	45	32	32	39
Rib chops.....	35	35	44	28	28	35
Leg.....	26	24	24	24	24	24
Shoulder chops.....	27	24	22	25	23	22
Square chuck.....	20	...	19	16	...	17
Shoulder roast.....	20	19
Breast.....	8	9	11	10	8	10
Shank & neck.....	8	13	11	11	15	12
Pork:						
Center loin chops....	31	29	25	30	28	25
Rib chops.....	30	...	25	27	...	24
End chops.....	21	20	20	22	20	21
Fr. hams, whole.....	24	...	23	24	...	22
Fr. shoulders, whole...	20	...	18	20	...	17
Fr. picnic, whole.....	18	16	...	18	14	...
Boston butts.....	26	20	25	28	19	25
Spareribs.....	19	16	16	18	15	16
Lard (carton).....	18	14	15	17	13	15
Sm. hams, whole, No. 1.....	26	24	25	26	23	24
Sm. hams, whole, No. 2.....	23	20	21	...	20	20
Sliced hams.....	52	43	41	48	42	40
Bacon strip, whole, No. 1.....	33	30	29	35	31	30
Bacon strip, whole, No. 2.....	27	...	26	28
Sliced bacon, No. 1.....	38	37	36	36	35	34
Smoked butts.....	31	30	29	30	28	31
Smoked picnic.....	15	16	17	22	17	17
Corned bellies or pickled pork.....	28	...	22	28	...	21
Sausage meat.....	29	23	22	30	21	20
Salt pork.....

RETAIL MEAT CODE UP AGAIN.

A proposed code of fair competition for the retail meat trade has been drafted by division VI of the NRA and will be submitted to the National Industrial Recovery Board for approval as soon as the industry has had a chance to examine the pact thoroughly, it was announced this week by Division Administrator Armin W. Riley.

Those representing meat retailers were urgent that another conference be held between NRA and the retail meat trade. This conference will be held on November 23. Congressman Emanuel Celler acting for the meat retailers, C. H. Janssen, chairman of the national grocery code authority, and Armin W. Riley of the NRA will be among those present. It is reported that the meeting will be informal and strictly private.

The Recovery Administration continues its attitude that those advocating a separate pact for the meat retailers are not representative of the vast majority of combined grocery and meat stores, many of which have signified their desire to operate under the general food code.

NEWS OF THE RETAILERS.

The following meat markets have been opened in Milwaukee, Wis., recently: at 2120 S. 16th st. by F. Kusmirek; at 3424 W. Vliet st. by Alvin Bartlet; at 713 W. Wisconsin ave. by J. J. Newbauer.

The following markets have recently opened in Minneapolis, Minn.: at 3807 E. Lake st. by Donald Moore; at 1116 6th ave. North, by Wm. Zats; at 622 Hennepin st., by Wm. Matson.

Albert Stone has opened a new meat market at 576 E. 4th st., Winona, Minn.

A new market was opened recently in Two Rivers, Wis., by Carl LaBuwi.

The Milo Stransky meat market at Riverside, Ia., is installing a new meat grinder with a capacity of handling 900 pounds of meat an hour, a new mixer with 350-pound capacity and a new sausage and bologna stuffer.

Royer's City Meat Market, Rib Lake, Wis., is being completely remodeled as to equipment and furnishings.

Earl Schwartz has opened a new meat market in Little Falls, Minn.

NEW BEEF PRODUCT.

A highly-concentrated liquid base for soups, gravies, etc., perfected after several years of research, introduced to the restaurant and hotel trade by Armour and Company, will be ready shortly for the general retail trade. The new product, the company states, produces the flavor of clear beef stock and is interchangeable with the latter in cooking operations. It is manufactured from fresh beef with the addition of vegetable extracts and seasonings. The product is packed for the institutional trade in 1-lb. jars. Later retail stores will have it in 4-oz. bottles.

CALVEG

Concentrated
Vegetable
Powders
and Flakes

for MEAT PACKERS

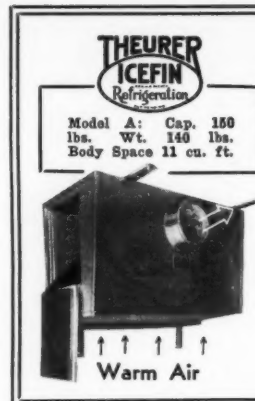
Eliminate the waste and expense of preparing fresh or canned vegetables. Assure the natural color, full flavor, true aroma and character of fresh vegetables, with uniform strength at all seasons of the year. Include Onion and Garlic Powders, Peeled Pimiento Flakes, Vegetable Meat Loaf Mixture, Green Bell Pepper Flakes.

EXCLUSIVE DISTRIBUTORS

CHICAGO: Sokol & Company PHILADELPHIA: J. K. Laudenslager, Inc.
CINCINNATI: Frank Tea & Spice Co. PITTSBURGH: Con Yeager Co.
DETROIT: Asmus Brothers ST. LOUIS: Jas. H. Forbes Tea & Coffee Co.
SAN FRANCISCO: California Casing Co.

Produced by

THE BURBANK CORPORATION, Burbank, Calif.



The Modern COMMERCIAL BODY COOLING UNIT

Circulates cold air to TOP of body by positive fan driven from car battery. Uses wet ice —low operating cost. Maintains uniform 40°-50° temperature. Ask for particulars!

**THEURER
WAGON WORKS, INC.**
INSULATED—REFRIGERATED
COMMERCIAL BODIES
New York City North Bergen, N. J.

AMONG NEW YORK RETAILERS.

More than a hundred members attended the meeting of Eastern District Branch Tuesday to witness a lamb cutting demonstration by Theodore Meyer, president. Joseph Wagner explained the details and Fred Riester made blackboard calculations.

Attorney Aaron Kaufman gave a constructive talk on the general activities of the association at the meeting of Brooklyn Branch Thursday. On November 22 this branch will hold a stag card party.

William Ebert was elected treasurer of South Brooklyn Branch at its last meeting to fill the unexpired term of the late Julius Simon.

Mrs. William Kramer presided at the meeting of the Ladies' Auxiliary Thursday afternoon. A social, consisting of cards and bunco, will be held at the McAlpin Hotel November 22 with Mrs. George Anselm and Mrs. Albert Di Matteo as hostesses.

The Eastern District Ladies' Auxiliary started their social activities with a masquerade party on Halloween. The prizes included a suckling pig, won by Theodore Meyer. Fred Riester, executive secretary of Eastern District Branch, won a chicken. Tuesday afternoon the ladies held a successful bunco and card party in Glendale. Mrs. Theodore Meyer was chairman and Mrs. M. Schaeffer is president.

SCHOOL TEACHERS STUDY MEAT.

Educational exhibits stressing meat as an excellent source of the essential food elements were centers of attraction at recent annual conventions of the Iowa and Minnesota state teachers' associations. Exhibits were planned and installed by the National Live Stock and Meat Board, and included the Board's new colored food value charts.

NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York for week ended Nov. 10, 1934, with comparisons:

	Week ended Nov. 10.	Prev. week.	Cor. week, 1933.
West. drsd. meats:			
Steers, carcasses...	7,744	8,802	0,421
Cows, carcasses...	839	1,206	598
Bulls, carcasses...	186	354	341
Veals, carcasses...	12,884	11,650	12,441
Lambs, carcasses...	43,355	36,802	35,161
Mutton, carcasses...	1,175	1,051	1,855
Beef cuts, lbs....	594,602	566,216	625,864
Pork cuts, lbs....	1,707,949	2,268,485	1,915,083

Local slaughters:

Cattle	10,224	9,177	9,746
Calves	16,079	13,879	11,746
Hogs	51,349	49,747	51,164
Sheep	74,228	69,736	59,295

PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended Nov. 10, 1934:

	Week ended Nov. 10.	Prev. week.	Cor. week, 1933.
West. drsd. meats:			
Steers, carcasses	2,186	2,305	3,038
Cows, carcasses	1,463	1,226	1,134
Bulls, carcasses	471	476	339
Lambs, carcasses	2,050	1,639	1,872
Veals, carcasses	18,429	15,325	12,047
Mutton, carcasses	421	440	1,039
Pork, lbs.	385,599	485,119	350,187

Local slaughters:

Cattle	3,112	2,789	1,901
Calves	2,994	3,000	2,708
Hogs	17,519	20,142	16,799
Sheep	8,007	7,581	7,872

BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats at Boston, week ended Nov. 10, 1934, with comparisons:

	Week ended Nov. 10.	Prev. week.	Cor. week, 1933.
West. drsd. meats:			
Steers, carcasses	2,335	2,546	3,096
Cows, carcasses	1,975	2,131	1,761
Bulls, carcasses	20	20	3
Veals, carcasses	829	735	1,080
Lambs, carcasses	18,579	18,103	21,393
Mutton, carcasses	426	965	777
Pork, lbs.	256,655	333,822	354,514

PACKER AND FOOD STOCKS.

Price ranges of listed stocks, Nov. 15, 1934, or nearest previous date, with number of shares dealt in during week, and closing prices, Nov. 8, 1934:

	Sales, Week ended Nov. 15.	High. Nov. 15.	Low. Nov. 15.	Close. Nov. 8.
Amal. Leather...	1,400	3%	3 1/4%	3 3/4%
Do. Pfd.	100	4 1/2%	4 1/2%	4 1/2%
Amer. H. & L.	100	21 1/2%	21 1/2%	21 1/2%
Do. Pfd.	1,400	21 1/2%	21 1/2%	21 1/2%
Amer. Stores ..	200	43 1/2%	43 1/2%	43 1/2%
Armour Ill.	26,000	6 1/4%	6 1/4%	6 1/4%
Do. Pr. Pfd.	6,700	67 1/2%	67 1/2%	67 1/2%
Do. Pfd.	400	79 1/2%	79 1/2%	79 1/2%
Do. Del. Pfd.	400	99 1/2%	99 1/2%	99 1/2%
Beecham Pack.	600	70	70	70
Bohack, H. C.	12 1/2%
Do. Pfd.	60
Chick. Co. Oil.	2,500	28 1/2%	28 1/2%	28 1/2%
Childs Co.	1,000	5 1/2%	5 1/2%	5 1/2%
Cudahy Pack.	600	47 1/2%	47 1/2%	47 1/2%
First Nat. Strs.	1,600	64 1/2%	64 1/2%	64 1/2%
Gen. Foods	6,700	34 1/2%	34 1/2%	34 1/2%
Gobel Co.	3,000	4 1/2%	4 1/2%	4 1/2%
Gr. A. & P. 1st Pfd.	60	129	129	129
Do. New	280	133 1/2%	133 1/2%	131
Hormel, G. A.	21
Hygrade Food.	500	3 1/4%	3 1/4%	3 1/4%
Kroger G. & B.	4,700	28 1/2%	28 1/2%	28 1/2%
Libby McNeill.	3,350	6 1/2%	6 1/2%	6 1/2%
McMarr Stores.	5 1/2%
Mayer, Oscar	1 1/2%
Mickelberry Co.	200	1 1/2%	1 1/2%	1 1/2%
M. & H. Pfd.	7
Morrell & Co.	500	54 1/2%	54 1/2%	54 1/2%
Nat. Fd. Pfd.	1 1/2%
Do. B.	1 1/2%
Nat. Leather.	950	1 1/2%	1 1/2%	1 1/2%
Nat. Tea	100	10 1/2%	10 1/2%	10 1/2%
Proc. & Gamb.	9,800	44	43 1/2%	40 1/2%
Do. Pr. Pfd.	250	115	115	115
Bath Pack.	50	30	30	30
Safeway Strs.	1,200	46 1/2%	46 1/2%	46 1/2%
Do. 6% Pfd.	110	101 1/2%	101 1/2%	101 1/2%
Do. 7% Pfd.	20	109	109	108 1/2%
Stahl Meyer	2 1/2%
Swift & Co.	10,000	18 1/2%	18 1/2%	18 1/2%
Do. Intl.	1,900	37 1/2%	37 1/2%	37 1/2%
Trunz Pork	9 1/2%
U. S. Cold Stor.	33 1/2%
U. S. Leather.	400	6	6	5 1/2%
Do. A.	200	9 1/4%	9 1/4%	9 1/4%
Do. Pr. Pfd.	200	53	52 1/2%	53
Wesson Oil	9,600	31 1/2%	30 1/2%	31 1/2%
Do. Prd.	500	72	72	70 1/2%
Wilson & Co.	1,000	7 1/2%	7 1/2%	7 1/2%
Do. A.	11,000	28	27	28
Do. Pfd.	2,700	91 1/4%	90 1/2%	90 1/2%

MORRELL DIVIDEND DECLARED.

The board of directors of John Morrell & Co., Inc., at a meeting held on Nov. 14, 1934, at Ottumwa, Ia., declared a quarterly dividend of 90c per share upon its common stock, payable Dec. 15, 1934.

Great Lakes Stamp & Mfg. Co.

Precision Made Branding and Marking Devices

Electric Ink
Branders for Sausage and Smoked Meats.

1800 N. Francisco Ave.
CHICAGO, ILL.
Gas and Air Heated
Burning Brands

Electric Ink Roller
Carcass Branders for Beef and Lamb

Write for catalogue

WESTON TRUCKING & FORWARDING CO., Inc.

Specializing in the Distribution of Packing-house Products in the Metropolitan Area.

Refrigerated Service

15-19 Brook St.

Jersey City, N. J.

TESTED OTHER BRANDS OF SALT— *Always Returned to* DIAMOND CRYSTAL



CHARLES W. BARTEL

*That's the experience of Charles W. Bartel,
Manager, Grand Rapids, Mich., Packing Co.*

"WE have been using Diamond Crystal Salt for the past five years," says Charles W. Bartel, manager of the Grand Rapids, Michigan, Packing Company, wholesale dealers in beef, pork, veal, mutton, fancy sausages, and smoked meats.

"During that time we have periodically tested other brands of salt," he says, "but after each test we have come to the same conclusion: that Diamond Crystal Salt produces a better-flavored product at no extra cost."

"We have found that Diamond Crystal Salt is uniform, mild, and a good guarantee for fancy flavored smoked meats and sausages."

Other quality packers, too, have found that because of Diamond Crystal's purity and natural mildness, it does not burn the tissues of their meats while the native moisture is being extracted. Also, because of its flaky character, it rubs better and adheres to the meat without popping off. Diamond Crystal Salt Company, (Inc.), 250 Park Avenue, New York.

DIAMOND CRYSTAL SALT

UNIFORM IN COLOR... PURITY... DRYNESS... SOLUBILITY... SCREEN ANALYSIS... CHEMICAL ANALYSIS... CHARACTER OF FLAKE

The NEW BLISS Power Lift Top Stitcher

Will Stitch More Boxes per Day at Lower Cost



Its almost entirely automatic operation enables your operator to stitch many more containers per day than can be stitched on older types of Top Stitchers.

Heavy containers can be raised and stitched as rapidly and easily as lighter containers, and with less fatigue to the operator, because the work table is operated by power.

Table automatically stops at right position for stitching the container, a great time saver.

Table can be adjusted to height of your conveyor or trucks for transferring containers without lifting. Saves damaging of containers before they are sealed.

One motor operates power lift and stitcher.

Equipped with BLISS Heavy-Duty Stitcher Head—the fastest, strongest and most durable Stitcher Head built.

Let us tell you further how this new Top Stitcher will increase your production and lower stitching costs.

Dexter Folder Company

28 West 23rd Street, New York, N. Y.

Bliss, Latham and Boston Wire Stitching and Adhesive Sealing Machinery for All Types of Fibre Containers

CHICAGO	BOSTON	ST. LOUIS
117 W. Harrison St.	185 Summer St.	2082 Ry. Ex. Bldg.
PHILADELPHIA	CLEVELAND	SAN FRANCISCO
5th & Chestnut Sts.	1931 E. 61st St.	LOS ANGELES-SEATTLE
		H. W. Brintnall Co.

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

Prime native steers—	Week ended Nov. 14, 1934.
400-600	13 1/4 @ 14
600-800	11 3/4 @ 12 1/4
800-1000	13 1/4 @ 13 3/4
Good native steers—	
400-600	10 1/4 @ 11 1/2
600-800	11 3/4 @ 12 3/4
800-1000	11 3/4 @ 12 3/4
Medium steers—	
400-600	9 1/4 @ 10
600-800	10 1/4 @ 11 1/2
800-1000	11 1/4 @ 12
Heifers, good, 400-600	11 @ 12
Cows, 400-600	5 @ 7 1/2
Hind quarters, choice	15 @ 18
Fore quarters, choice	10 @ 10

Beef Cuts.

Steer loins, prime	unquoted	@ 20
Steer loins, No. 1	unquoted	@ 25
Steer loins, No. 2	unquoted	@ 22
Steer short loins, prime	unquoted	@ 25
Steer short loins, No. 1	unquoted	@ 26
Steer short loins, No. 2	unquoted	@ 25
Steer loin ends (hips)	unquoted	@ 20
Steer loin ends, No. 2	unquoted	@ 19
Cow loins	unquoted	@ 12
Cow short loins	unquoted	@ 14
Cow loin ends (hips)	unquoted	@ 10
Steer ribs, No. 1	unquoted	@ 22
Steer ribs, No. 2	unquoted	@ 20
Cow ribs, No. 2	unquoted	@ 10
Cow ribs, No. 3	unquoted	@ 7
Steer rounds, prime	unquoted	@ 10 1/2
Steer rounds, No. 2	unquoted	@ 10
Steer chuck, prime	unquoted	@ 8
Steer chuck, No. 1	unquoted	@ 9 1/2
Steer chuck, No. 2	unquoted	@ 9
Cow rounds	unquoted	@ 7
Cow chucks	unquoted	@ 6 1/2
Steer plates	unquoted	@ 9 1/2
Medium plates	unquoted	@ 4
Briquets, No. 1	unquoted	@ 13 1/4
Steer navel ends	unquoted	@ 7 1/2
Cow navel ends	unquoted	@ 4
Fore shanks	unquoted	@ 4 1/2
Hind shanks	unquoted	@ 4 1/2
Strip loins, No. 1, bbls.	unquoted	@ 45
Strip loins, No. 2	unquoted	@ 30
Sirloin butts, No. 1	unquoted	@ 22
Sirloin butts, No. 2	unquoted	@ 16
Beef tenderloins, No. 1	unquoted	@ 50
Beef tenderloins, No. 2	unquoted	@ 35
Rump butts	unquoted	@ 19
Flank steaks	unquoted	@ 18
Shoulder clods	unquoted	@ 8 1/2
Hanging tenderloins	unquoted	@ 5 1/2
Insides, green, 6@8 lbs.	unquoted	@ 9 1/2
Outsides, green, 5@6 lbs.	unquoted	@ 8 1/2
Knuckles, green, 5@6 lbs.	unquoted	@ 9

Beef Products.

Brains (per lb.)	@ 7
Hearts	@ 4
Tongues	@ 14
Sweetbreads	@ 18
Ox-tail, per lb.	@ 8
Fresh tripe, plain	@ 4
Fresh tripe, H. C.	@ 8
Livers	@ 13
Kidneys, per lb.	@ 8

Veal.

Choice carcass	10 @ 11
Good carcass	7 @ 9
Good saddles	10 @ 12
Good racks	7 @ 8
Medium racks	5 @ 5

Veal Products.

Brains, each	@ 10
Sweetbreads	@ 25
Calf livers	@ 30

Lamb.

Choice lambs	@ 13 1/4
Medium lambs	@ 12
Choice saddles	@ 16
Medium saddles	@ 15
Choice fores	@ 11
Medium fores	@ 10
Lamb fries, per lb.	@ 26
Lamb tongues, per lb.	@ 12
Lamb kidneys, per lb.	@ 15

Mutton.

Heavy sheep	@ 4
Light sheep	@ 7
Heavy saddles	@ 6
Light saddles	@ 9
Heavy fores	@ 4
Light fores	@ 6
Mutton legs	@ 10
Mutton loins	@ 8
Mutton stew	@ 3
Sheep tongues, per lb.	@ 12
Sheep heads, each	@ 10

Fresh Pork, etc.

Pork loins, 8@10 lbs. av.	@ 13
Picnic shoulders	@ 9 1/2
Skinned shoulders	@ 10
Tenderloins	@ 26
Spare ribs	@ 9
Back fat	@ 13
Boston butts	@ 10
Boneless butts, cellar trim.	@ 12
2@4	@ 15 1/4
Hocks	@ 9
Tails	@ 8
Neck bones	@ 3
Slip bones	@ 9
Blade bones	@ 10
Pigs' feet	@ 4
Kidneys, per lb.	@ 7 1/2
Livers	@ 3 1/2
Brains	@ 4 1/2
Ears	@ 5
Snouts	@ 6
Heads	@ 6

DOMESTIC SAUSAGE.

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons	@ 23 1/4
Country style sausage, fresh in links	@ 23 1/4
Country style sausage, fresh in bulk	@ 23 1/4
Country style sausage, smoked	@ 18 1/4
Frankfurts in sheep casings	@ 19
Frankfurts in hog casings	@ 13
Bologna in beef bungs, choice	@ 13 1/4
Bologna in beef middles, choice	@ 14 1/4
Liver sausage in beef rounds	@ 12 1/2
Smoked liver sausage in hog bungs	@ 17
Liver sausage in hog bungs	@ 16
Head cheese	@ 10
New England luncheon specialty	@ 19 1/4
Mixed luncheon specialty, choice	@ 15 1/4
Tongue sausage	@ 24 1/4
Blood sausage	@ 15 1/2
Sausage	@ 7 1/2
Polish sausage	@ 10 1/4

DRY SAUSAGE.

Cervelat, choice, in hog bungs	@ 37
Thuringer cervelat	@ 16
Farmer	@ 26
Holsteiner	@ 25
B. C. salami, choice	@ 33
Milano salami, choice, in hog bungs	@ 33
B. C. salami, new condition	@ 17
Frisas, choice, in hog middles	@ 32
Genoa style salami	@ 39
Pepperoni	@ 29
Capicola	@ 18
Italian style salami	@ 32
Virginia hams	@ 36

SAUSAGE MATERIALS.

(F.O.B. CHICAGO, carlot basis.)

Regular pork trimmings	@ 8
Special lean pork trimmings	@ 10 1/2
Extra lean pork trimmings	@ 12
Pork cheek meat	@ 6 1/2
Pork hearts	3 1/2 @ 4 1/2
Native boneless bull meat (heavy)	@ 4 1/2
Shank meat	@ 4
Boneless chucks	@ 4 1/2
Beef trimmings	@ 3 1/2
Beef cheeks (trimmed)	@ 4
Dressed canners, 350 lbs. and up	@ 3 1/2
Dressed cutter cows, 400 lbs. and up	@ 3 1/2
Dr. bologna butts, 600 lbs. and up	@ 4 1/2
Beef tripe	@ 2
Pork tongue, canner trim, S.P.	@ 15 1/2

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate	\$5.25
Large tins, 1 to crate	\$5.75
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate	6.25
Large tins, 1 to crate	7.00
Smoked link sausage in hog casings—	
Small tins, 2 to crate	5.50
Large tins, 1 to crate	6.25

BARRELED PORK AND BEEF.

Mess pork, regular	@ 29.00
Family back pork, 24 to 34 pieces	@ 29.00
Family back pork, 35 to 45 pieces	@ 27.00
Clear back pork, 40 to 50 pieces	@ 29.00
Clear plate pork, 25 to 35 pieces	@ 29.00
Brisket pork	@ 31.00
Bean pork	@ 26.50
Plate beef	@ 18.00
Extra plate beef, 200 lb. bbls.	@ 19.00

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.	\$12.00
Honey comb tripe, 200-lb. bbl.	15.00
Pocket honeycomb tripe, 200-lb. bbl.	19.00
Pork feet, 200-lb. bbl.	15.50
Lamb tongues, short cut, 200-lb. bbl.	40.00

DRY SALT MEATS.

Clear bellies, 18@20 lbs.	@ 14 1/4
Clear bellies, 14@16 lbs.	@ 14 1/4
Rib bellies, 25@30 lbs.	@ 14 1/4
Fat backs, 10@12 lbs.	@ 12 1/4
Fat backs, 14@16 lbs.	@ 13 1/4
Regur plates	@ 11 1/4
Jowl butts	@ 10 1/4

WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14@16 lbs.	17 1/4 @ 18 1/4
Fancy skd. hams, 14@16 lbs.	18 1/4 @ 19 1/4
Standard reg. hams, 14@16 lbs.	16 1/4 @ 17 1/4
Picnics, 4@8 lbs., short shanks	11 1/4 @ 12 1/4
Picnics, 4@8 lbs., long shank	10 1/4 @ 11 1/4
Fancy bacon, 6@8 lbs.	22 1/4 @ 23 1/4
Standard bacon, 6@8 lbs.	19 1/4 @ 20 1/4
No. 1 beef ham sets, smoked—	
Insides, 8@12 lbs.	21 @ 22
Outsides, 5@9 lbs.	17 @ 18
Knuckles, 5@9 lbs.	18 @ 19
Cooked hams, choice, skin on, fattened	20 @ 21
Cooked hams, choice, skinless, fattened	20 @ 21
Cooked picnics, skin on, fattened	19 1/4 @ 20 1/4
Cooked picnics, skinned, fattened	19 @ 20
Cooked loin roll, smoked	32 @ 33

LARD.

Prime steam, cash, Bd. Trade	@ \$10.45
Prime steam, loose, Bd. Trade	@ 10.25
Refined lard, tierces, f.o.b. Chicago	11 1/4 @ 12
Kettle rendered, tierces, f.o.b. Chicago	12 @ 13 1/4
Leaf, kettle rendered, tierces, f.o.b. Chicago	12 1/4 @ 13 1/4
Neutral, in tierces, f.o.b. Chicago	12 1/4 @ 13 1/4
Compound, vegetable, tierces, c.a.f. 11	@ 11 1/4

OLEO OIL AND STEARINE.

Extra oleo oil	10 1/4 @ 10 1/4
Prime No. 1 oleo oil	10 @ 10 1/4
Prime No. 2 oleo oil	9 1/2 @ 9 1/2
Prime oleo stearine, edible	@ 8 1/4

TALLOW AND GREASES.

Edible tallow, under 1% acid, 43 titr.	6 1/2 @ 7
Prime packers' tallow	5 1/4 @ 5 1/4
No. 1 tallow, 10% f.f.a.	4 1/4 @ 4 1/4
Special tallow	4 1/4 @ 5
Choice white grease	5 1/4 @ 5 1/4
A-White grease	4 1/4 @ 5
B-White grease, maximum 5% acid	4 1/4 @ 4 1/4
Yellow grease, 10% f.f.a.	4 1/2 @ 4 1/2
Brown grease, 40% f.f.a.	4 @ 4 1/4

ANIMAL OILS.

Prime edible	@ 11
Prime inedible	@ 9 1/4
Headlight	@ 9 1/4
Prime W. S.	@ 9 1/4
Extra W. S.	@ 9 1/4
Extra lard oil	@ 9 1/4
Extra No. 1 lard oil	@ 9 1/4
No. 1 lard oil	@ 9 1/4
No. 2 lard oil	@ 9 1/4
Acidless tallow oil	@ 9 1/4
20% neatfoot oil	@ 9 1/4
Pure neatfoot oil	@ 9 1/4
Special neatfoot oil	@ 9 1/4
Extra neatfoot oil	@ 9 1/4
No. 1 neatfoot oil	@ 9 1/4

Oil weighs 7 1/2 lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.

VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b.	
Valley points, prompt	7 1/4 @ 7 1/4
White, deodorized, in bbls., f.o.b. Chgo.	8 1/4 @ 10
Yellow, deodorized	9 1/4 @ 9 1/4
Soap stock, 50% f.f.a., f.o.b.	2 1/4 @ 2 1/4
Corn oil, in tanks, f.o.b. mills	8 @ 8 1/4
Soya bean oil, f.o.b. mills	5.80 @ 6
Cocoanut oil, seller's tanks, f.o.b. const	2 1/4 @ 2 1/4
Refined in bbls., f.o.b. Chicago	6 @ 6 1/4

OLEOMARGARINE.

White animal fat margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago	@ 11 1/4
Nut, 1-lb. cartons, f.o.b. Chicago	@ 10
Puff paste	@ 11 1/4

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

CURING MATERIALS.

	Cwt.	Sacks.
Nitrite of soda (Chgo. warehouse stock):		
1 to 4 bbls. delivered.....		\$9.10
5 or more bbls. delivered.....		8.95
Salt peter, 1 to 4 bbls. f.o.b. N. Y.:		
Dbl. refined granulated.....	6.12½	6.90
Small crystals.....	7.12½	7.25
Medium crystals.....	7.50	7.65
Large crystals.....	7.87½	8.00
Dbl. refd. gran. nitrate of soda.....	3½	3.25
Salt per ton, in minimum car of 80,000 lbs.		
only, f.o.b. Chicago:		
Granulated.....	\$ 6.80	
Medium, air dried.....	9.30	
Medium, kiln dried.....	10.80	
Rock.....	6.00	
Sugar—		
Raw sugar, 96 basis, f.o.b. New Or-		
leans.....	@ \$2.90	
Second sugar, 90 basis.....	none	
Standard gran., f.o.b. refiners (2%).....	@ 4.50	
Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%.....	@ 4.00	
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.....	@ 3.90	

SPICES.

(Basis Chicago, original bbls., bags or bales)	Whole.	Ground.
Allspice Prime.....	6½	8
Refracted.....	7	8½
Chili Pepper, Fancy.....	21	21½
Chili Powder, Fancy.....	21	21½
Cloves, Amboyana.....	23	27
Madagascar.....	14½	17½
Zanzibar.....	20½	23
Ginger, Jamaica.....	8½	10½
African.....	8½	10½
Mace, Fancy Banda.....	65	70
East India.....	60	65
E. I. & W. I. Blend.....	63	68
Mustard Flour, Fancy.....	15	15½
No. 1.....	15	15½
Nutmegs, Fancy Banda.....	23	23
East India.....	18	18
E. I. & W. I. Blend.....	16	16
Paprika, Extra Fancy.....	24½	24½
Fancy.....	24½	24½
Hungarian.....	36	36
Peppina Sweet Red Pepper.....	26½	26½
Pepper, Cayenne.....	22½	22½
Red Pepper No. 1.....	14	14
Pepper, Black Allspice.....	14	14½
Black Longpepper.....	15	15½
Black Tellicherry.....	15	15
White Java Muntok.....	33	35
White Singapore.....	32½	34½
White Packers.....	28	28

SEEDS AND HERBS.

	Whole.	Ground for Sausage.
Caraway Seed.....	9½	11½
Celery Seed.....	50	52
Comino Seed.....	18	20½
Coriander Morocco Bleached.....	8	8
Coriander Morocco Natural No. 1.....	6½	8½
Mustard Seed, Yellow English.....	12	14
California.....	11	13
American.....	8½	10½
Marjoram, French.....	37	40
Oregano.....	11	14
Sage, Dalmation Fancy.....	7	9
Dalmation No. 1 Fancy.....	6½	8½

SAUSAGE CASINGS.

(F.O.B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack.....	@25
Domestic rounds, 140 pack.....	@35
Export rounds, wide.....	@50
Export rounds, medium.....	@32
Export rounds, narrow.....	@44
No 1 weasands.....	@05
No 2 weasands.....	@03
No 1 bungs.....	@11
No 2 bungs.....	@8
Middles, regular.....	@70
Middles, select, wide, 2@2½ in. diam.....	1.10
Middles, select, extra wide, 2½ in. and over.....	1.40
Dried bladders:	
12-15 in. wide, flat.....	1.05
10-12 in. wide, flat.....	.90
8-10 in. wide, flat.....	.60
6-8 in. wide, flat.....	.40
Hog casings:	
Narrow, per 100 yds.....	2.45
Medium, special, per 100 yds.....	2.10
Medium, regular, per 100 yds.....	2.00
Wide, per 100 yds.....	1.80
Extra wide, per 100 yds.....	1.90
Export bungs.....	.27
Large prime bungs.....	.20
Medium prime bungs.....	.14½
Small prime bungs.....	.16
Middles, per set.....	.16
Stomachs.....	.08

COOPERAGE.

Ash pork barrels, black iron hoops.....	\$1.40	@1.42½
Oak pork barrels, black iron hoops.....	1.30	@1.32½
Ash pork barrels, galv. iron hoops.....	1.47½	@1.50
Oak pork barrels, galv. iron hoops.....	1.37½	@1.40
White oak hain tierces.....	2.22½	@2.25
Red oak hain tierces.....	1.97½	@2.00
White oak hain tierces.....	2.07½	@2.10

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, good.....	@ \$7.25
Steers, medium.....	\$ 6.50 @ 6.85
Cows, common and medium.....	2.50 @ 3.50
Bulls, good.....	2.25 @ 3.25

LIVE CALVES.

Vealers, good and choice.....	\$ 8.00 @ 9.00
Vealers, medium.....	5.00 @ 8.00
Calves, common.....	2.50 @ 5.00

LIVE LAMBS.

Lambs, good and choice.....	\$ 7.00 @ 7.25
Lambs, medium.....	5.75 @ 6.50
Ewes.....	2.00 @ 3.00

LIVE HOGS.

Hogs, 186 lb. average, good.....	@ 6.00
Hogs, heavy.....	5.50 @ 6.00

DRESSED HOGS.

Hogs, 90-140 lb., good to choice.....	10.75 @ 11.00
---------------------------------------	---------------

DRESSED BEEF.

CITY DRESSED.

Choice, native, heavy.....	.14 @ 15
Choice, native, light.....	.14 @ 15
Native, common to fair.....	.12 @ 13½

WESTERN DRESSED BEEF.

Native steers, 600 @ 800 lbs.....	.13 @ 14
Native choice yearlings, 440 @ 600 lbs.....	.13 @ 14
Good to choice heifers.....	.12 @ 13
Good to choice cows.....	.10 @ 11
Common to fair cows.....	.8 @ 9
Fresh bologna bulls.....	6½ @ 7

BEEF CUTS.

	Western.	City.
No. 1 ribs.....	.20 @ 22	21 @ 23
No. 2 ribs.....	.18 @ 20	18 @ 20
No. 3 ribs.....	.14 @ 17	14 @ 17
No. 1 loins.....	.22 @ 26	.22 @ 26
No. 2 loins.....	.19 @ 21	.18 @ 20
No. 3 loins.....	.15 @ 18	.16 @ 18
No. 1 hinds and ribs.....	.16 @ 18	.16 @ 18
No. 2 hinds and ribs.....	.14 @ 15	.14 @ 15
No. 1 rounds.....	.13 @ 14	.13 @ 14
No. 2 rounds.....	.12 @ 13	.12 @ 13
No. 3 rounds.....	.11 @ 12	.11 @ 12
No. 1 chuck.....	.13 @ 14	.13 @ 14
No. 2 chuck.....	.11 @ 12	.11 @ 12
No. 3 chuck.....	.10 @ 11	.11 @ 12
Bolognas.....	.7 @ 8	.7 @ 8
Rolls, reg. 6 @ 8 lbs. avg.....	.22 @ 23	.22 @ 23
Rolls, reg. 4 @ 6 lbs. avg.....	.17 @ 18	.17 @ 18
Tenderloins, 4 @ 6 lbs. avg.....	.50 @ 60	.50 @ 60
Tenderloins, 5 @ 6 lbs. avg.....	.50 @ 60	.50 @ 60
Shoulder clods.....	.11 @ 12	.11 @ 12

DRESSED VEAL.

Good.....	.10 @ 11
Medium.....	.8 @ 9
Common.....	.6 @ 7

DRESSED SHEEP AND LAMBS.

Lambs, prime to choice.....	.13½ @ 14½
Lambs, good.....	.13 @ 14
Lambs, medium.....	.11 @ 13
Sheep, good.....	.5 @ 7
Sheep, medium.....	.4 @ 5

FRESH PORK CUTS.

Pork loins, fresh, Western, 10 @ 12 lbs.....	.13 @ 14
Pork tenderloins, fresh.....	.25 @ 30
Pork tenderloins, frozen.....	.24 @ 25
Shoulders, Western, 10 @ 12 lbs. avg.....	.10½ @ 11
Butts, boneless, Western.....	.16 @ 17
Butts, regular, Western.....	.12½ @ 13
Hams, Western, fresh, 10 @ 12 lbs. avg.....	.14 @ 15
Picnic hams, Western, fresh, 8 @ 9 lbs. avg.....	.11 @ 12
Pork trimmings, extra lean.....	.15 @ 16
Pork trimmings, regular 50% lean.....	.9 @ 10
Spareribs.....	.11 @ 12

SMOKED MEATS.

Hams, 8 @ 12 lbs. avg.....	.17½ @ 18½
Hams, 10 @ 12 lbs. avg.....	.17½ @ 18½
Hams, 12 @ 14 lbs. avg.....	.18½ @ 19
Picnics, 4 @ 6 lbs. avg.....	.12½ @ 13½
Picnics, 6 @ 8 lbs. avg.....	.12 @ 13
City pickled bellies, 8 @ 12 lbs. avg.....	.17 @ 18
Bacon, boneless, Western.....	.23½ @ 24½
Bacon, boneless, city.....	.23 @ 24
Rollettes, 8 @ 10 lbs. avg.....	.17 @ 18
Beef tongue, light.....	.23 @ 25
Beef tongue, heavy.....	.25 @ 27

FANCY MEATS.

Fresh steer tongues, untrimmed.....	15c a pound
Fresh steer tongues, l. c. trim'd.....	30c a pound
Sweetbreads, beef.....	30c a pound
Sweetbreads, veal.....	60c a pair
Beef kidneys.....	10c a pound
Mutton kidneys.....	3c each
Livers, beef.....	27c a pound
Oxtails.....	14c a pound
Beef hanging tenders.....	22c a pound
Lamb fries.....	10c a pair

BUTCHERS' FAT.

Shop fat.....	@ 1.25 per cwt.
Breast fat.....	@ 1.75 per cwt.
Edible suet.....	@ 3.25 per cwt.
Inedible suet.....	@ 2.25 per cwt.

GREEN CALFSKINS.

	5-9 9½-12½	12½-14	14-18	18 up
Prime No. 1 veals.....	.10	1.50	1.60	1.80
Prime No. 2 veals.....	.09	1.35	1.45	1.55
Buttermilk No. 1.....	.08	1.25	1.35	1.40
Buttermilk No. 2.....	.07	1.15	1.25	1.30
Branded grubby.....	.06	.85	.95	1.00
Number 3.....	.06	.85	.95	1.00

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pieces.....	75.00 @ 85.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pieces.....	@ 65.00
Black or striped hoofs, per ton.....	45.00 @ 50.00
White hoofs, per ton.....	@ 100.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces.....	@ 70.00
Horns, according to grade.....	75.00 @ 200.00

PRODUCE MARKETS.

	Chicago.	New York.
Butter.		
Creamery (92 score).....	@29½	@29½
Creamery (91 score).....	.27 @ 29½	.29 @ 29½
Creamery firsts (88 score).....	.26 @ 29½	.28½ @ 29½
Eggs.		
Extra firsts.....	@ 29	@ 29
Firsts.....	.26½ @ 27	.27 @ 28
Standards (refrigerated).....	@ 22½	.30 @ 35
Live Poultry.		
Fowls.....	.12 @ 14½	.13 @ 19
Chickens.....	.14 @ 16	.12 @ 18
Turkeys.....	.15½ @ 17½	.12½ @ 17½
Ducks.....	.12 @ 13½	.11 @ 14
Geese.....	.11 @ 13	.11 @ 14
Dressed Poultry.		
Fryers, 31/42.....	.18 @ 19	@ 19
Roasters, 43/54.....	.18 @ 20	.19 @ 20½
Roasters, 55 and up.....	.20 @ 23	.21 @ 23½
Fowls, 31/35.....	.14 @ 15	.15 @ 16
48/50.....	.17 @ 18	.18 @ 19
60 and up.....	.19 @ 20	@ 20

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston, Philadelphia, and San Francisco, week ended November 8, 1934:

	Nov. 2	3	5	6	7	8
Chicago.....	.28½	.28	.28	Holiday	28	28½
N. Y.....	.29	.29	.29	Holiday	29	29
Boston.....	.29½	.29½	.29½	Holiday	29½	29½
Phila.....	.30	.30	.30	Holiday	30	30
San Fran.....	.32	.32	.32	Holiday	33	33
Wholesale prices carlots—fresh centralized butter—90 score at Chicago:						
27½	27½	27½	27½	Holiday	27	27½
Receipts of butter by cities (tubs):						
This week.	Last week.	Last year.	Since Jan. 1, 1933.			
Chicago.....	33,959	33,331	34,145	2,794,396	3,138,977	
N. Y.....	44,920	45,159	68,064	8,234,775	8,521,357	
Boston.....	15,235	16,885	14,907	1,145,132	1,111,980	
Phila.....	13,946	16,089	14,578	1,075,765	1,119,031	
Total.....	108,060	116,464	126,684	8,250,068	8,891,345	
Cold storage movement (lbs.):						
In week.	Out week.	On hand Nov. 8.	Same week day last year.			
Chicago.....	36,549	361,174	32,908,062	54,767,862		
N. Y.....	100,618	250,956	8,086,621	20,231,311		
Boston.....	6,800	79,700	4,390,761	4,504,346		
Phila.....	17,400	192,930	2,583,064	2,259,956		
Total.....	161,367	893,760	47,066,448	81,743,495		

CLASSIFIED ADVERTISEMENTS

Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

Position Wanted

Sausagemaker

Sausagemaker, German, 45 years old, experienced on all kinds of sausage, wishes position. Understands entire sausage room operations. Hard worker. Willing to go on trial. W-735, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Sausage Expert

Am qualified to direct and manage all sausage room operations. Expert knowledge of all products, including specialties. Reputation for making quality sausage from any materials. Expert knowledge in figuring costs. Can put your sausage department on money-making basis. W-713, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Do You Plan to Make Dog Food?

If so, you need the right advice to keep out of trouble. Expert with practical experience can establish formulas and methods and start production for you. W-620, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Sausage Foreman

Position wanted by practical man thoroughly familiar with complete methods of packinghouse manufacture. Capable of putting your sausage department on profitable basis and of overcoming your manufacturing difficulties. Fully reliable. W-736, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Plant Superintendent

Young man experienced in handling all departments of pork plant wants job superintending operations in small plant. Now employed. W-727, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Need A-1 Sausage Foreman?

Can make all kinds of sausage, including specialties and summer sausage. My many years' experience as foreman in large packing plants fits me for position where large volume of work is handled. Can furnish excellent references and am willing to go anywhere. W-740, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Men Wanted

Working Sausage Foreman

Wanted, working foreman in Ohio sausage plant. Must know curing and do all chopping. State experience and salary expected. W-739, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Equipment for Sale

Dry Rendering Equipment

For sale, up-to-date dry rendering equipment, used very little. Reply to FS-737, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Rendering Machinery

For sale, one 6-inch Dean double-acting vacuum pump, direct-connected, steam drive; also one 8 ft. by 4 ft. vertical cooker, full steam jacketed, complete with extra set of gears. Can be driven by electricity or steam. FS-738, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Machinery Bargains

The following machinery for sale at bargain:

- 1 Anco No. 600 Laabs Cooker
- 1 Anderson Cracking Expeller
- 1 Anco 3 x 6 Lard Roll
- 3 Mechanical Mfg. Co. Meat Mixers
- 1 M. & M. Hog
- 1 Lard Filter Press
- 1 Steam Tube Dryer, 6' x 30'
- 5 Cooking Kettles

What idle machinery have you for sale?

CONSOLIDATED
PRODUCTS COMPANY, INC.
14-19 Park Row, New York City

Dispose of your surplus equipment
through THE NATIONAL PRO-
VISIONER "Classified" ads.

Equipment for Sale

Miscellaneous Equipment

For sale, 40-inch "Buffalo" silent cutter with 20 H.P. motor; two 27-inch "Buffalo" silent cutters, belt driven; one Brecht 18-inch lard press; steam-jacketed kettles, meat mixers, stuffers, grinders, etc. Send us your list of idle equipment. Loeb Equipment Supply Co., 618 Lake St., Chicago, Ill.

Hammer Mill

For sale, Stedman's Type A 20" x-18" hammer mill direct-connected with 40 H.P. A.C. motor and starter. Entire outfit used only four months. Guaranteed like new. Lincoln Farm Products Corp., 407 E. 31st St., New York City.

Packinghouse Machinery

For sale, reconditioned machinery of every description from single machine to machinery for complete packing plant. Guaranteed in A-1 condition. Write Menges, Mange, Inc., 1515 N. Grand Blvd., St. Louis, Mo.

Equipment Wanted

Casing Cleaning Machine

Wanted, used beef casing cleaning machine, direct motor driven. Reply, W-716, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Turn Space-Wasting,
Old Equipment into Cash

List the items you wish to dispose of and let THE NATIONAL PROVISIONER Classified Columns Find a Buyer for Them.

The RATH PACKING CO.

Pork and Beef Packers

BLACKHAWK HAMS and BACON

Straight and Mixed Cans of
Packing House Products

Waterloo, Iowa

C. A. Durr Packing Co., Inc.

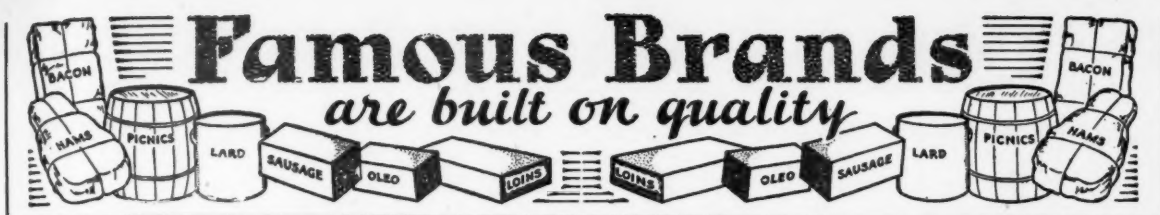
Utica, N. Y.
Manufacturers of



HAMS
BACON
FRANKFURTS

LARD
DAISIES
SAUSAGES

QUALITY Pork Products That SATISFY



JOHN MORRELL & Co.

"Since 1827"

General Offices
OTTUMWA, IOWA

Packing Plants { Ottumwa, Iowa
Sioux Falls, S. D.
Topeka, Kans.

Hams, Bacon
Lard, Sausage
Canned Foods



Beef, Pork
Veal, Mutton
Mince Meat



Philadelphia Scrapple a Specialty
John J. Felin & Co., Inc.

4142-60 Germantown Ave., Philadelphia, Pa.
New York Branch: 407-409 West 13th Street

Hams
Bacon
Lard
Delicatessen

Paradise
Brand

Hams Bacon Lard

The
Theurer-Norton Provision

Company

CLEVELAND PACKERS OHIO



Liberty
Bell Brand

Hams—Bacon—Sausages—Lard—Scrapple
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.



PORK PRODUCTS—SINCE 1876
The H. H. MEYER PACKING CO.
Cincinnati, Ohio

foods of Unmatched Quality

ESSKAY
QUALITY

HAMS — BACON

LARD — SAUSAGE

SOUTHERN ROSE SHORTENING

The Wm. Schludenberg-T. J. Kurdle Co.
Meat Packers Baltimore, Md.



Schenk Bros

Managers

TASTIEST!

Because Capital Brand Hams and Bacon have
such fine flavor—they are always in favor

The Columbus Packing Co.

PORK AND BEEF PACKERS

Columbus, Ohio

New York Representative: M. C. Brand, 410 W. 14th St.

7
1
H
25

1

H

Mail

Week

7
H
25

1

HA

Mail

Week

7
1
H
25

1

H

Mail

Week

CARLOT SHIPPERS

Straight and mixed cars



THE E. KAHN'S SONS CO. CINCINNATI, O.

"AMERICAN BEAUTY"

HAMS and BACON

**Straight and Mixed Cars of Beef,
Veal, Lamb and Provisions**

Represented by

NEW YORK	PHILADELPHIA	WASHINGTON	BOSTON
H. L. Woodruff	W. O. Ford	B. L. Wright	F. G. Gray Co.
209 W. 14th St.	38 N. Delaware Av.	631 Penn. Av., N.W.	148 State St.

C. A. BURNETTE CO.

CHICAGO, ILL.

— Commission Slaughterers —

Hogs—Cattle—Calves

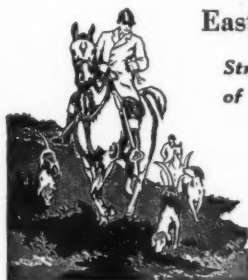
**[We Specialize in Straight
Carloads of Dressed Hogs]**

U. S. GOVT. INSPECTION

Hunter Packing Company

East St. Louis, Illinois

*Straight and Mixed Cars
of Beef and Provisions*



NEW YORK OFFICE
410 W. 14th Street

REPRESENTATIVES:
Wm. G. Joyce, Boston
F. C. Rogers, Philadelphia

Krey's

St. Louis

Shippers of Straight and Mixed Cars

**Pork — Beef — Sausage — Provisions
HAMS and BACON**

"Deliciously Mild"

New York Office—259 W. 14th St.

REPRESENTATIVES

D. A. Bell, Boston, Mass. H. D. Amlis {Washington, D. C.
M. Weinstein Co., Philadelphia, Pa. {Baltimore, Md.

KINGAN'S

"Reliable" Brand

**HAMS — BACON — LARD — SAUSAGE
CANNED MEATS — OLEOMARGARINE
CHEESE — BUTTER — EGGS — POULTRY**

A full line of Fresh Pork—Beef—Veal
Mutton and Cured Pork Cuts

Hides—Hair—Digester Tankage

KINGAN & Co.

PORK AND BEEF PACKERS

Main Plant, Indianapolis

Established 1845

HORMEL

GOOD FOOD

**Main Office and Packing Plant
Austin, Minnesota**

Dold

NIAGARA BRAND

HAMS & BACON

SHIPPERS OF STRAIGHT AND MIXED CARS OF

BEEF — PORK — SAUSAGE — PROVISIONS

BUFFALO — OMAHA — WICHITA

UNITED DRESSED BEEF COMPANY J. J. HARRINGTON & COMPANY City Dressed Beef, Lamb and Veal, Poultry

Oleo Oils
Stearine
Tallowes

Stock Foods
Calf Heads
Cracklings

Pulled Wool
Pickled Skins
Packer Hides

Calf Skins
Horns
Cattle Switches

Selected Beef and Sheep Casings

43rd & 44th Streets
First Ave. and East River

NEW YORK CITY

Telephone
Murray Hill 4-2900

BRECHT
HOG BEEF SHEEP
CASINGS
The Brecht Corporation
New York
Buckley Place

Wilmington Provision Company
TOWER BRAND MEATS
*Slaughtering of Cattle, Hogs,
Lambs and Calves*
U. S. GOVERNMENT INSPECTION
WILMINGTON DELAWARE

Arbogast & Bastian Company
MEAT PACKERS and PROVISION DEALERS
WHOLESALE SLAUGHTERERS OF
CATTLE, HOGS, SHEEP AND CALVES
U. S. GOVERNMENT INSPECTION ALLENTOWN, PA.

PATIENT
Sewed Casings

Manufactured Under Sol May Methods

by the Pioneers
of Sewed Sausage Casings

PATENT Casing Company

617-23 West 24th Place

Chicago, Illinois

Hog Bungs
Hog Bung Ends
Beef Middles
Rounds
Bladders

THE CUDAHY PACKING CO.
Importers and Exporters of
Selected Sausage Casings
221 North La Salle Street Chicago, U. S. A.

HARRY LEVI & CO.

Importers and Exporters of
Sausage Casings

723 West Lake Street

Chicago

Registered "Sun Green Brand" U.S. Pat. Off.

PISTACHIOS

will render your products more attractive and delicious
—write for our samples and new low prices.

AMERICAN PISTACHIO CORPORATION

America's Oldest Importers of Pistachio Nuts

111 READE ST.

NEW YORK, N. Y.

TO SELL YOUR PRODUCTS

in Great Britain

communicate with

STOKES & DALTON, LTD.

Leeds, 9

ENGLAND

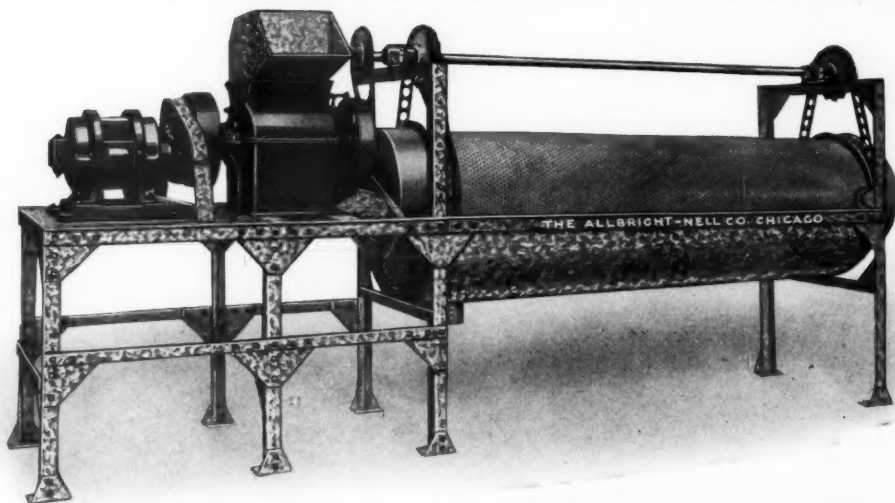
FOR GOOD EATING
STAHL-MEYER
READY TO EAT MEATS
STAHL-MEYER, INC.
NEW YORK, N. Y.
READY-TO-EAT MEATS · FERRIS HICKORY SMOKED HAM AND BACON



HASHERS AND WASHERS

that help to make

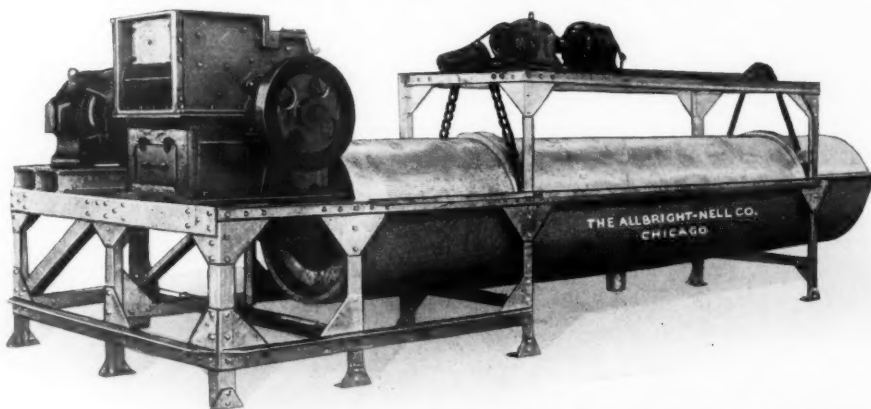
BETTER GREASE AND TALLOW



ANCO Entrail and Peck Cutter and Washer

The above illustration is descriptive of the saw tooth knife type of ANCO small size Cutter and Washer Unit for entrails or of the medium size for entrails and pecks. A larger size is made for entrails and whole pecks. The ANCO Washing Cylinders are made with staggered picker pins on the inside which separate the material to facilitate washing.

The lower illustration shows a larger ANCO Swing Hammer Type Hasher and extra long washing cylinder. It is but one of the many possible ANCO Combination Hasher and Washer Units. All ANCO Combination Hashers and Washers are made of heavy structural steel to minimize vibration and economize in up-keep.



ANCO Swing Hammer Hasher and Washer

Write for descriptive literature and prices.

THE ALLBRIGHT-NELL CO.

Eastern Office: 5323 S. Western Boulevard,
117 Liberty Street
New York, N. Y.

Western Office:
111 Sutter Street
San Francisco, Calif.



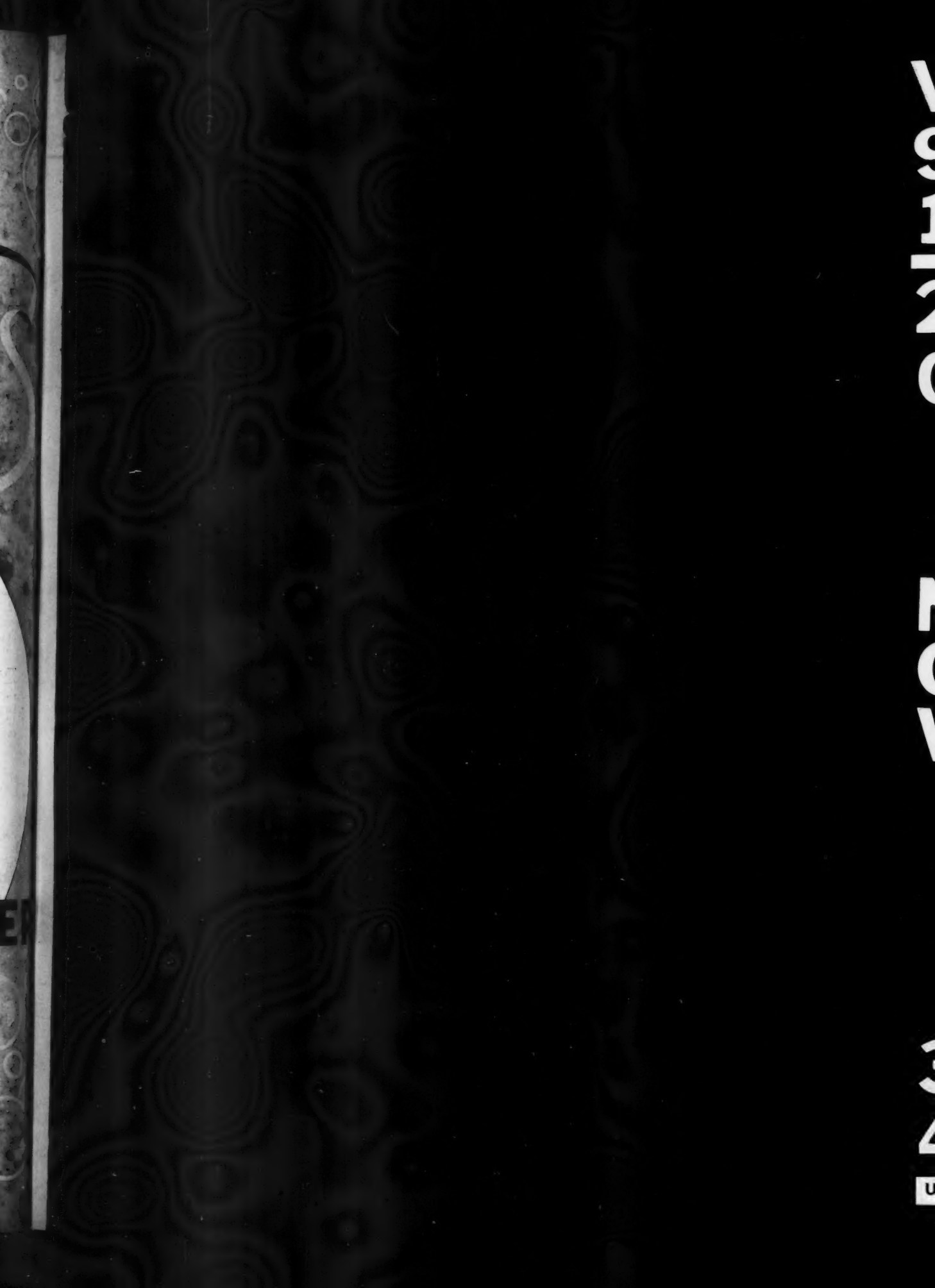
VIGOROUS

SUDS

..... hard-working ... soapy! These words best describe the suds you get from Pride Washing Powder. Pride Powder is high in cleaning energy which makes it particularly effective on packinghouse greases and stains. Works equally well on metal, wood, stone, tile, brick or porcelain surfaces. Checked in our chemical laboratory. Tested in our plant. Pride is packed in 200-lb. barrels; 125-lb. kegs; 25-lb. pails. Wherever your plant is, there is a Swift agent near you.

Swift & Company
Industrial Soap Dept.

PRIDE WASHING POWDER



FOR ONLY